



Time For Pie

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Apple Gingerbread Cobbler

4 medium apples, sliced
1/2 cup firmly packed brown sugar
1 tablespoon lemon juice
1/4 teaspoon cinnamon
1 cup plus 3 tablespoons water
2 tablespoons cornstarch

Preheat oven to 350 degrees F.

Cook apples, sugar, lemon juice, cinnamon and 1 cup of water until apples are almost tender.

Combine 3 tablespoons water with cornstarch, stirring until all lumps are removed. Stir into apples and cook until thickened. Pour into an 8-inch baking dish. Add topping. Bake 35 minutes.

Topping

1/2 cup buttermilk
1/4 cup molasses
2 tablespoons oil
1 egg
3/4 cup granulated sugar
1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ginger
1/4 teaspoon nutmeg

Beat together the milk, molasses, oil, egg and sugar. Measure remaining ingredients into sifter and sift into egg mixture. Stir only until combined and pour over apple mixture.

Apricot Biscuit Cobbler

1 package ready to bake biscuits
1 (No. 2 1/2) can peeled apricot halves
3 tablespoons flour
3 tablespoons brown sugar
1/4 cup honey

Pour apricot juice into small saucepan; reserve drained apricots. Add flour and sugar to juice; place over medium heat; cook, stirring constantly, until mixture thickens. Remove from heat. Place apricot halves in a 10 x 6 x 1 1/2-inch glass baking dish. Pour cooked juice over apricots. Arrange biscuits over apricots. Pour 1/2 teaspoon honey over each biscuit. Bake at 350 degrees F for about 25 minutes or until biscuits are brown.

Apricot Cobbler

3/4 cup granulated sugar
1 tablespoon cornstarch
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 cup water
3 (15 1/4 ounce) cans apricot halves, drained
1 tablespoon butter or margarine

In a saucepan, combine sugar, cornstarch, cinnamon and nutmeg. Stir in water; bring to a boil over medium heat. Boil and stir for 1 minute; reduce heat. Add apricots and butter; heat through. Pour into a greased 2-quart baking dish.

Topping

1 cup all-purpose flour
1 tablespoon granulated sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons cold butter or margarine
1/2 cup milk

Combine flour, sugar, baking powder and salt in a bowl; cut in butter until crumbly. Stir in milk just until moistened. Spoon over hot apricot mixture. Bake at 400 degrees F for 30 to 35 minutes or until golden brown and a wooden pick inserted into the topping comes out clean.

Yields 6 servings.

Autumn Vegetable Cobbler

1 small onion, sliced
2 teaspoons olive oil
4 small red potatoes, cubed
2 carrots, chopped
1/4 cup water
2 medium leeks, halved lengthwise and cut into slices
2 cups chopped fresh spinach
1 cup vegetable broth
2 teaspoons all-purpose flour
3 tablespoons minced fresh parsley
1 tablespoon soy sauce
1/2 teaspoon salt
Cornbread Topping (see recipe below)

Sauté sliced onions and hot oil in a large saucepan over medium high heat until tender. Add potatoes, carrots and spinach. Cook for three minutes, or until the spinach wilts. Whisk together vegetable broth and flour until smooth. Stir broth mixture, minced parsley, soy sauce and salt into spinach mixture. Bring to a boil. Cook, stirring constantly for one minute. Reduce heat to low. Cook, stirring often, for five minutes or until thickened. Spoon vegetable mixture into a lightly greased eight inch baking dish. Drop cornbread topping by heaping tablespoonful onto hot vegetable mixture. Bake at 400 degrees F for 30 minutes, or until golden brown.

Cornbread Topping

1 cup all-purpose flour
1/2 cup cornmeal
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons butter or margarine, softened
3/4 cup buttermilk
2 teaspoons honey

Combine first five ingredients. Cut in butter with a fork or pastry blender until crumbly. Stir together the buttermilk and honey; stir into flour mixture.

Banana Custard Cobblers

Custard

1 cup granulated sugar
1/2 cup cornstarch
8 large egg yolks
3 cups whole milk
1 vanilla bean, split lengthwise
6 tablespoons (3/4 stick) unsalted butter, room temperature
1/4 cup dark rum

Topping

3/4 cup all-purpose flour
1/2 cup almonds
6 tablespoons (packed) golden brown sugar
5 tablespoons chilled unsalted butter, cut into pieces
3 bananas, thinly sliced

Custard: Whisk sugar, cornstarch and egg yolks in large bowl to blend.

Bring milk and vanilla bean to boil in heavy large saucepan. Gradually whisk hot milk into egg yolk mixture; return mixture to saucepan. Whisk over medium-low heat until custard boils and thickens, about 3 minutes. Remove from heat. Whisk in butter and rum. Cool slightly. Discard vanilla bean. Cover with plastic and refrigerate until cold. (Can be prepared 1 day ahead. Keep refrigerated.)

Topping: Blend flour, almonds and brown sugar in processor to mix. Add butter and process, using on/off turns, until coarse crumbs form. (Can be made 1 day ahead. Transfer to bowl; cover and chill.)

Position rack in center of oven and preheat to 400 degrees F.

Place eight 1-cup ramekins or custard cups on baking sheet. Divide custard equally among ramekins, using about 1 cup for each. Top each dessert with about 8 banana slices. Spoon topping over banana slices, dividing equally. Bake cobblers until topping is golden brown, about 15 minutes.

Remove from oven and cool slightly, about 15 minutes.

Serve warm.

Makes 8 servings

Bisquick Cranberry–Apple Cobbler

1/3 cup butter
2 1/2 cups Bisquick
1 cup granulated sugar
1 1/2 cups milk
1 cup whole berry cranberry sauce
1 cup chunky applesauce
1 apple, cored and thinly sliced

Heat oven to 350 degrees F.

Heat butter in 9 x 13–inch pan in oven until melted.

Mix Bisquick, sugar and milk with wire whisk until smooth. Pour Bisquick batter evenly into prepared pan.

Mix cranberry sauce and applesauce. Spoon evenly over Bisquick batter. Place apple slices on sauce. Bake 50 to 60 minutes or until golden brown.

Serve warm with whipped cream or rum raisin or vanilla ice cream, if desired.

Black Forest Cobbler

1/2 cup granulated sugar
1 tablespoon cornstarch
7 cups (2 pounds) pitted red cherries*
1/4 teaspoon almond extract
3/4 cup all-purpose flour
1/4 cup baking cocoa
1 tablespoon granulated sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons butter or margarine
1/2 cup milk
Cream or ice cream, if desired

Preheat oven to 400 degrees F.

Mix the 1/2 cup sugar and the cornstarch in 2-quart saucepan. Stir in cherries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in almond extract. Pour into ungreased 2-quart casserole; keep hot in oven.

Mix flour, cocoa, the 1 tablespoon sugar, the baking powder and salt in a bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs. Stir in milk. Drop dough by 6 spoonfuls onto hot fruit mixture.

Bake 25 to 30 minutes or until topping is set. Serve warm with cream.

* Frozen cherries, partially thawed, can be used for the fresh cherries.

Blackberry Cobbler

Crust

2 cups all-purpose flour

2/3 cup shortening

1 teaspoon salt

6 tablespoons water

Filling

2 cups blackberries (for large cobbler)

1/2 cup (1 stick) butter or margarine

3 cups granulated sugar

Make enough pie crust for 3 layers of crust (large cobbler) 2 layers (small one). Place one layer of crust in pan.

Mix blackberries, butter and sugar together and pour in on first crust, then another crust, another portion of filling, then top with crust. On each crust sprinkle sugar and more butter. Bake for 40 to 45 minutes at 400 degrees F.

Blueberry Cake Cobbler

1/4 pound (1 stick) unsalted butter
2 pints blackberries
1 cup granulated sugar, plus about 2 tablespoons, divided
2 teaspoons baking powder
1 cup all-purpose flour
1 cup milk

Put the butter in a deep dish at least 9 inches in diameter. Place the dish in a cold oven and preheat to 350 degrees F. Place the blackberries in a bowl and toss with 2 tablespoons sugar. Let stand.

Sift baking powder and flour into a mixing bowl. Add sugar and milk and stir until blended to make a thin batter. When the butter is melted and the oven is hot, pour the batter all at once into the dish.

Pour fruit and any accumulated juice in the center of batter. Return the dish to the oven.

Bake about 1 hour, until the top is golden brown and a cake tester or wooden pick comes out clean.

Serve warm or at room temperature.

Serves 8.

Blueberry Cobbler with Cinnamon Dumplings

**1 (21 ounce) can blueberry fruit filling
1 teaspoon grated lemon rind
1 tablespoon fresh lemon juice
2 teaspoons vanilla extract
1 (5-count) can refrigerated cinnamon rolls
1/4 cup chopped pecans, toasted
2 tablespoons brown sugar**

Stir together first 4 ingredients in a lightly greased 8-inch square baking dish.

Bake at 375 degrees F for 10 minutes. Remove from oven.

Separate cinnamon rolls, and set icing envelope aside. Arrange rolls on top of fruit filling mixture. Sprinkle with pecans and brown sugar.

Bake at 375 degrees F for 20 minutes. Drizzle with icing.

Makes 4 to 5 servings.

Blueberry Grunt

4 cups fresh blueberries
1 cup granulated sugar
1 cup water
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 tablespoons grated orange peel
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
3/4 cup milk

In a skillet, combine blueberries, sugar, and water; bring to a boil. Simmer, uncovered, for 20 minutes.
In a bowl, combine the next 6 ingredients; stir in milk just until moistened (dough will be stiff). Drop by tablespoonsful over blueberries. Cover and cook for 10 to 15 minutes or until dumplings are puffed and test done. Serve warm.

Yields 8 servings.

Butterscotch Apple Pecan Cobbler

2 cups (12 ounce package) Nestle Toll House
Butterscotch Flavored Morsels
1/4 cup firmly packed brown sugar
1/4 cup all-purpose flour
1/2 teaspoon cinnamon
2 1/2 pounds tart apples, peeled and diced

Topping

1/2 cup all-purpose flour
1/4 cup firmly packed brown sugar
4 tablespoons (1/2 stick) butter
1 cup chopped pecans
3/4 cup quick or old fashioned oats, uncooked

Preheat oven to 375 degrees F.

In small bowl, combine Nestle Toll House Butterscotch Flavored Morsels, brown sugar, flour and cinnamon; set aside.

Place apples in 13 x 9-inch baking pan; sprinkle morsel mixture over apples. Bake 20 minutes.

Topping: Combine flour and brown sugar; cut in butter until crumbly. Stir in pecans and oats; sprinkle over apple mixture. Bake 30 to 40 minutes until apples are tender. Cool slightly. Serve with ice cream or whipped cream.

Makes 10 to 12 servings.

Canned Fruit Cobbler

2 1/2 to 3 cups canned fruit plus 3/4 cup of its juice
1/2 teaspoon cinnamon
2 tablespoons prepared biscuit mix
1/2 to 1 cup granulated sugar (according to sweetness of fruit)
1 teaspoon to 1 tablespoon lemon juice

Preheat oven to 425 degrees F.

Mix all ingredients in a 13 x 9-inch baking dish. Top with Short Pie Dough. Bake 25 minutes.

Short Pie Dough

Add 3 teaspoons boiling water to 1 cup prepared biscuit mix and add 1/4 cup soft butter. Stir vigorously with fork until dough forms a ball and cleans the bowl. Dough will be puffy and soft. Drop on top of fruit by spoonful.

Caramel Apple Cobbler

8 cups (8 medium) sliced apples
3/4 cup caramel topping
1 tablespoon all-purpose flour
3/4 cup chopped nuts
1/4 cup granulated sugar
1 (10 ounce) can Hungry Jack biscuits
3 tablespoons butter or margarine, melted

Heat oven to 375 degrees F.

Combine apples, caramel topping and flour. Spoon into ungreased 12 x 8-inch (2-quart) baking dish. Bake for 15 minutes.

In small bowl combine nuts and sugar.

Separate dough into 10 biscuits. Cut each in half. Dip each piece in butter. Roll in sugar mixture. Arrange halves cut side down on top of hot apples. Bake for 25 to 30 minutes or until biscuits are golden brown.

Makes 8 servings.

Cherry Almond Cobbler

Serves 6

1 (21 ounce) cherry pie filling
1/2 teaspoon pure almond extract
3 tablespoons butter or margarine
3/4 cup all-purpose flour
1 tablespoon plus 2 teaspoons granulated sugar
1 teaspoon baking powder
Dash of nutmeg
1/8 teaspoon salt
1 egg
3 tablespoons milk

Preheat oven to 375 degrees F.

Mix cherry pie filling with extract. Pour into 1 1/2-quart casserole. Cut butter into next 5 ingredients. Add egg and milk all at once. Mix until just blended. Spoon over cherry pie filling. Bake for 30 minutes.

Serve warm.

Cherry Cinnamon Cobbler

1 (21 ounce) can cherry pie filling

1 (12.4 ounce) tube refrigerated cinnamon rolls

Preheat oven to 400 degrees F. Spread pie filling into a greased 8–inch square baking dish.

Set aside icing from cinnamon rolls. Arrange rolls around edge of baking dish. Bake 15 minutes. Cover and bake 10 minutes longer or until golden. Spread icing over rolls.

Serve warm.

Cherry Mallow Cobbler

1 1/3 cups vanilla wafer crumbs
1/4 cup butter or margarine, melted
2 1/2 cups cherry pie filling (21 ounce) can
1 cup whipping cream
1/2 teaspoon almond extract
2 cups miniature marshmallows

Combine crumbs and margarine. Press into bottom of 8-inch round baking pan. Cover with pie filling. Chill.

Whip cream with almond extract until stiff. Fold in marshmallows and spread over cherry filling. Chill several hours before serving.

6 servings

Cherry Pie Cobbler

1/2 cup butter
1 cup self-rising flour
1 cup granulated sugar
1 cup milk
1 can cherry pie filling

Melt butter in baking dish.

Combine sugar, flour, and milk. Beat until smooth. Pour over melted butter in baking dish. Add fruit. Do not stir. Bake at 400 degrees F for 30 minutes until brown.

Cookies 'n' Cream Peach Cobbler

3/4 cup granulated sugar
3 1/2 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1/4 cup amaretto (optional)
1/4 cup peach preserves
10 large ripe peaches (3 pound), peeled and sliced
1/3 (20 ounce package) refrigerated sliceable sugar cookie dough
1 tablespoon all-purpose flour, divided
1 1/2 tablespoons granulated sugar
1/4 teaspoon ground cinnamon
Vanilla ice cream

Combine first 3 ingredients in a large saucepan; stir well. Stir in amaretto, if desired, and peach preserves. Add sliced peaches, and stir gently to coat. Cook over medium heat, stirring frequently, until mixture is thickened and bubbly. Spoon peach mixture into a lightly greased 11 x 7 x 1 1/2-inch baking dish.

Place cookie dough between 2 sheets of plastic wrap on a cookie sheet; roll to a 10 x 17-inch rectangle. Remove top sheet of plastic wrap, and sprinkle dough with 1 1/2 teaspoons of flour; gently rub flour into dough. Repeat procedure on other side of dough. Freeze dough 15 minutes.

Cut 6 (10 x 1/2-inch) strips of dough, using a pastry wheel. Cut 8 (6 x 1/2-inch) strips of dough. Arrange strips in lattice design over peach mixture in dish. Combine 1 1/2 tablespoons sugar and 1/4 teaspoon cinnamon. Sprinkle over cookie dough. Bake at 350 degrees F for 30 to 35 minutes or until golden brown.

Let cobbler cool 15 minutes on a wire rack. Spoon into individual serving bowls, and top with ice cream.

Yields 8 servings.

NOTE: Slice and bake remaining cookie dough according to package directions. Serve additional cookies with cobbler and ice cream, if desired.

Cow Patty Cobbler

2 cups all-purpose flour
4 teaspoons baking powder
1/4 teaspoon salt
1 1/2 cups granulated sugar
4 teaspoons cocoa
1/4 cup vegetable oil
1 cup milk
1 cup chopped pecans
2 cups firmly packed brown sugar
8 teaspoons cocoa powder
3 1/2 cups boiling water

Mix together flour, baking powder, salt, sugar and cocoa. Stir in oil, milk and pecans. Pour into a Dutch oven.

Mix together brown sugar and cocoa. Sprinkle over top of cake batter. Pour boiling water over the top. DO NOT STIR! Bake at 350 degrees F for 45 minutes.

Down Home Apple Cobbler

Makes 12 servings

8 large Granny Smith apples, peeled and sliced
1 cup brown sugar
1 1/2 teaspoons cornstarch
1 1/2 teaspoons cinnamon
1/4 teaspoon allspice
1 cup red hots
1/4 cup butter

Topping

1/2 cup butter, softened
1 cup brown sugar
1 large egg
1 1/2 cups rolled oats
3/4 teaspoon cinnamon
1 teaspoon vanilla extract
1/2 cup all-purpose flour

Preheat oven to 350 degrees F.

Using electric mixer on medium speed, beat butter with brown sugar in large bowl until creamy. Blend in egg and vanilla. Stir in rolled oats, flour and cinnamon thoroughly. In baking dish, combine apple slices, brown sugar, cornstarch, cinnamon, all spice and red hots. Mix well. Pour into baking dish. Slice 1/4-cup butter stick in thin slices and place over apple mixture then top with topping mixture. Spread evenly over apples. Bake one hour or until golden brown.

Serve warm with ice cream or whipped cream.

Easy Cobbler

1 cup self-rising flour
1 cup granulated sugar
1 cup milk
1/2 cup butter

Melt the butter and stir all the ingredients together. It will be a bit wet, but that is okay. Pour into a greased 8-inch round baking pan. Sprinkle 1 cup berries or peaches over the top. Bake at 350 degrees F for 45 minutes or until the top is nicely browned.

Easy Peach Cobbler

1 can peaches or apricots
1 (18.25 ounce) box white cake mix
3/4 to 1 cup butter or margarine, melted
Cinnamon (optional)

Place butter and dry cake mix in a large bowl and toss it until it's moist and almost mixed. It's okay to leave some of the dry lumps in the cake mix as they will get moistened from the peach syrup.

Pour the peaches or apricots, with their juices, into a glass baking dish. Top with the batter. Sprinkle this with cinnamon if desired. Bake at about 375 degrees F until golden brown and bubbly.

Fig Cobbler in Cheddar Pastry

5 cups peeled halved fresh figs (2 1/2 pounds)
1 teaspoon lemon juice
3/4 cups granulated sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon butter

Cheddar Pastry

1 cup all-purpose flour
1/2 teaspoon salt
1/3 cups shortening
1/4 cups shredded Cheddar cheese
2 tablespoons cold water

Arrange figs evenly in a lightly greased 10 x 6 x 2-inch baking dish. Sprinkle with lemon juice.

Combine sugar, flour, cinnamon and nutmeg. Stir well and sprinkle over figs. Dot with butter.

Pastry: Combine flour and salt; cut in shortening. Stir in cheese. Sprinkle cold water (1 tablespoon at a time) over surface. Stir with a fork until moist. Roll in a ball. Roll pastry out to 1/2 inch thickness and cut into strips, 10 x 1/2 inches. Arrange in lattice fashion over figs. Bake at 350 degrees F for 40 to 45 minutes.

Flip Flop Cherry Cobbler

1/2 cup butter
1 cup granulated sugar
2 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
8 cups cherry pie filling
1/2 cup granulated sugar

Coat a 9 x 13-inch baking dish with cooking spray.

With an electric mixer, cream the butter and sugar.

In a separate bowl, combine flour, baking powder and salt. Add to butter mixture alternating with the milk; mix until well combined. Spread batter evenly into prepared pan. Top with filling and sprinkle with sugar. Cover and freeze.

To bake: Thaw completely in refrigerator. Bake at 375 degrees F for 40 minutes or until browned.

Serves 6 to 8 generous portions.

French Toast Peach Cobbler

12 to 14 large peaches
1 1/4 cups granulated sugar, divided
1/3 cup all-purpose flour
Cooking spray
1 teaspoon grated orange rind
1/3 cup fresh orange juice
1/4 cup butter, melted
1/4 teaspoon ground cinnamon
3 large egg whites
8 slices white bread
2 tablespoons granulated sugar

Preheat oven to 350 degrees F. Coat a 9 x 13-inch baking pan with cooking spray.

Peel and slice peaches to yield 12 cups. Combine peaches, 1 cup sugar and 1/3 cup flour in prepared baking dish and let stand 30 minutes, stirring occasionally.

Combine 1/4 cup sugar, orange rind, orange juice, melted butter, cinnamon and egg whites in a shallow bowl. Trim crust from bread; cut each slice into 2 triangles. Dip each bread slice in egg mixture, coating well. Arrange bread on top of peach mixture. Sprinkle 2 tablespoons sugar over bread. Bake for 45 minutes or until golden brown.

Makes 10 servings.

Fresh Apricot–Date Cobbler

**2 3/4 cup mashed fresh apricots, pitted but
not peeled (20 to 25 small apricots)**

1 cup apple juice

1 cup pitted dates

1 teaspoon cinnamon

1/3 cup oatmeal

1/3 cup dates

1/2 teaspoon cinnamon

Spread apricots evenly in the bottom of a 6 x 10–inch baking dish.

Pour apple juice in a blender and add dates. Puree, then add the 1 teaspoon cinnamon. Pour over apricots.

Make topping by grinding oatmeal, dates and the 1/2 teaspoon cinnamon in blender.

Fresh Strawberry Cobbler

Serving size: 8

1/4 cup butter or margarine, softened
3/4 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 1/4 cups flour
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
3 cups fresh strawberries, cut in half lengthwise
1/4 cup flour
1/4 cup sugar
1/4 cup butter or margarine, chilled

Beat 1/4 cup softened butter at medium speed with electric mixer; gradually add 3/4 cup sugar, beating well. Add egg and vanilla extract, mixing well.

Combine 1 1/4 cups flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Spoon into a greased 8-inch square baking dish. Arrange berries on top, cut side down.

Combine 1/4 cup flour and 1/4 cup sugar; cut in 1/4 cup butter until crumbly. Sprinkle over strawberries. Bake at 350 degrees F for 1 hour or till tests done with wooden pick. Serve warm with ice cream or whipped topping.

Fruit Cobbler

Fruit, about 5 cups, peeled and sliced
1 (14 ounce) can sweetened condensed milk
1/2 cup plus 2 tablespoons cold margarine or butter
1 1/2 cups biscuit baking mix
1/2 cup packed brown sugar

In small bowl, mix fruit and milk.

In large bowl, cut 1/2 cup margarine into 1 cup of the biscuit mix until crumbly. Mix with fruit mixture. Pour into greased 9–inch square baking pan. Combine remaining biscuit mix and margarine with the brown sugar and sprinkle on top. Bake at 350 degrees F for 1 hour until golden.

NOTE: If using peaches, add 1 tablespoon cornstarch.

Gingerbread Cobbler

1/2 teaspoon finely shredded orange peel
2 cups orange juice
1/2 cup granulated sugar
1 tablespoon butter or margarine
1 (14 1/2 ounce) package gingerbread mix
1/2 cup milk
1 tablespoon vegetable oil

In saucepan, combine orange peel, orange juice, sugar and butter or margarine; bring to boiling. Pour into a 12 x 7 x 2-inch baking dish.

In mixing bowl, combine dry gingerbread mix, milk and oil; stir just until moistened. Drop batter by spoonfuls evenly over hot syrup. Bake at 375 degrees F for 20 to 25 minutes.

Serve warm.

Makes 8 servings.

Gobbler Cobbler

2 1/2 cups turkey gravy (leftover or commercially prepared)
3 cups cooked turkey chunks
1 1/2 cups frozen peas
1 1/2 cups sliced mushrooms
2/3 cup Sonoma dried tomato bits
1/4 cup water
2 tablespoons chopped parsley, divided
1 teaspoon poultry seasoning, divided
2 1/4 cups reduced-fat buttermilk baking mix
1/4 teaspoon coarsely ground black pepper (1/4 to 1/2)
3/4 cup plus 2 tablespoons low-fat milk

Preheat oven to 450 degrees F.

In 3-quart saucepan combine gravy, turkey, peas, mushrooms, tomato bits, water, 1 tablespoon of the parsley and 1/2 teaspoon of the poultry seasoning. Stir occasionally over medium-low heat until mixture comes to a boil.

Meanwhile, in bowl combine the baking mix, the remaining parsley and poultry seasoning, the pepper and milk; mix just to blend thoroughly.

Pour turkey mixture into shallow 2-quart casserole or 9-inch square baking dish. Top with baking mix mixture, dropping with spoon in six equal mounds. Place on baking sheet and bake about 20 minutes until turkey mixture is bubbly and topping is golden brown.

Makes 6 servings.

Good 'n' Goopy Peach Cobbler

Filling

12 to 14 ripe peaches, peeled, sliced
1/4 cup granulated sugar
1 tablespoon fresh lemon juice
2 teaspoons cinnamon
3/4 teaspoon powdered ginger
3/4 teaspoon vanilla extract

Batter

1/2 cup unsalted butter
1 1/4 cups flour
1 cup granulated sugar
2 teaspoons baking powder
1 cup milk

Preheat oven to 350 degrees F.

Mix together all the filling ingredients. Set the filling aside to draw out the juices. While the filling sits, melt the butter in a 13 x 9-inch baking dish, either in the oven or on the stove.

In another bowl, make the batter. Stir together flour, sugar, and baking powder, and add the milk. Mix until lightly blended. Spoon the mixture evenly over the melted butter. Don't stir it — that would preclude the development of crunchy edges. Pour the peach filling evenly over the batter. Bake 45 minutes. As the cobbler cooks, the batter will ooze up and around the fruit, creating a moist, golden brown crust.

Serve the cobbler warm, preferably with vanilla ice cream.

Strawberry and Rhubarb Cobbler

In place of peach filling, combine 1 1/2 pounds of rhubarb (cut in 1-inch chunks), 2 1/2 to 3 pints strawberries (halves), 3/4 to 1 cup sugar, 2 teaspoons ground aniseed, 1 tablespoon fresh lemon juice, and the zest and juice of 1 medium orange.

Goosey Peach Cobbler

Filling

12 to 14 ripe medium-size peaches, peeled and sliced
1/4 cup granulated sugar
1 tablespoon fresh lemon juice
2 teaspoons cinnamon
3/4 teaspoon ground ginger
3/4 teaspoon vanilla extract

Preheat the oven to 350 degrees F.

In a bowl, mix together all the filling ingredients. Set the filling aside to draw out the juices. The filling should be a bit juicier than that of most pies. While the pie sits melt the butter in a 13 x 9-inch baking dish, either in the oven or on the stove. Now make the batter.

Batter

1/2 cup unsalted butter
1 1/4 cups all-purpose flour
1 cup granulated sugar
2 teaspoons baking powder
1 cup milk

Stir together the flour, sugar and baking powder; add milk. Mix until lightly blended. Spoon the mixture evenly over the melted butter. DO NOT STIR.

Pour the peach filling evenly over the batter. Bake for 45 minutes. As the cobbler bakes, the batter will ooze up and around the fruit, creating a moist, golden brown crust.

Serve the cobbler warm, topped with vanilla ice cream or whipped cream.

Substitute the following for peach filling if you like.

Strawberry-Rhubarb Cobbler

1 1/2 pounds rhubarb, in 1-inch chunks
2 1/2 to 3 pints strawberries, halved
3/4 to 1 cup granulated sugar
2 teaspoons ground aniseed
1 tablespoon fresh lemon juice
Zest of 1 medium orange
Juice of 1 medium orange

Krazy Krust Kobbler

1/2 cup (1 stick) margarine
1 cup granulated sugar
1 cup self-rising flour
1 1/3 cups milk
1 layer vanilla wafers
3 cups fruit

Preheat oven to 350 degrees F. Place margarine in a 13 x 9-inch baking dish and let it melt in oven.

Place fruit into pan over the butter. Place one layer of vanilla wafers on top of fruit. Mix sugar, flour and milk together and beat with mixer until all lumps have dissolved. Pour this mixture over the vanilla wafers. Bake at 350 degrees F. Wafers will come to top for crust.

Serve with ice cream.

Mango Cobbler

1 tablespoon baking powder
1 cup all-purpose flour
1 cup granulated sugar
1 (4 ounce) can evaporated milk
1 egg
1/4 teaspoon salt
2 cups mango, sliced, covered with water
and sprinkled with 1/4 cup sugar
1/2 cup (1 stick) butter

Mix dry ingredients together. Add milk and beaten eggs; mix into a smooth batter.

Melt butter in shallow baking pan. Pour batter over butter. Add fruit last. Sprinkle with cinnamon. Bake at 350 degrees F for 40 to 45 minutes. Top will be lightly browned and the center will be firm.

Feeds 6 to 8.

NOTE: You can use any fruit, canned or fresh. If using canned, omit the water and use the liquid from the fruit.

Marble Cobbler

1/2 cup granulated sugar
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1/2 teaspoon vanilla extract
4 cups prepared fruit
3/4 cup granulated sugar
1 tablespoon margarine
3/4 cup boiling water

Mix the 1/2 cup sugar, flour, baking powder, salt, milk and vanilla extract. Pour batter into greased 13 x 9-inch pan. Sprinkle fruit over batter; add the 3/4 cup sugar over fruit. Dot with margarine and pour boiling water over all. Bake at 375 degrees F for 40 minutes or until golden brown.

Mock Apple Cobbler

Filling

8 cups chopped, seeded, peeled zucchini (about 3 pounds)
2/3 cup lemon juice
1 cup granulated sugar
2 teaspoons cinnamon
1 teaspoon nutmeg

Crust

4 cups flour
2 cups granulated sugar
1 1/2 cups butter, cold
1 teaspoon cinnamon

Preheat oven to 375 degrees F. Grease a 15 x 10 x 1-inch baking pan.

For filling, cook and stir zucchini and lemon juice in large saucepan over medium-low heat for 15 to 20 minutes, or until zucchini is tender. Add sugar, cinnamon and nutmeg. Simmer for 1 minute. Remove from heat.

For crust, combine flour and sugar in bowl. Cut in butter until mixture resembles coarse crumbs. Stir 1/2 cup into filling. Press half of remaining crust mixture into prepared pan. Spread filling over top. Crumble remaining crust mixture over top. Sprinkle cinnamon on top. Bake for 35 to 40 minutes, or until golden and bubbly.

Serves 12.

Mountain Dew Apple Cobbler

2 Granny Smith Apples, peeled and cut into 8 sections each
2 cans crescent rolls (1 can for each apple)
1 cup (2 sticks) real butter (not margarine)
1 1/2 cups granulated sugar
1 1/2 cups Mountain Dew

Preheat oven to 350 degrees F.

Wrap each 1/8 apple section in crescent roll dough. Place in lightly greased baking dish.

Melt butter and mix with sugar; spread over apples. Pour Mountain Dew over apples. DO NOT STIR. Sprinkle with cinnamon and chopped nuts. Bake uncovered for approximately 45 minutes.

Serve with ice cream or whipped cream.

Old-Fashioned Raspberry Cobbler

**2 cups fresh raspberries
1 cup granulated sugar, divided
1/4 cup shortening
1 egg, well beaten
1/2 teaspoon vanilla extract
1 cup all-purpose flour
Pinch of salt
1 teaspoon baking powder
1/4 cup milk**

Place raspberries in bottom of buttered 8-inch square glass dish. Sprinkle 1/2 cup sugar over the berries.

In bowl, cream shortening with 1/2 cup sugar and mix well. Add beaten egg and vanilla extract and mix well

Sift flour, salt and baking powder and add to creamed shortening mixture. Blend in milk and beat until smooth. Drop batter by spoonful over top of fruit and bake at 350 degrees F for 35 minutes.

Serve warm with lemon sauce.

One-Pan Blueberry Cobbler

1/4 cup butter or margarine
2/3 cup milk
1 1/2 cups biscuit baking mix
1 cup granulated sugar
1 (21 ounce) can blueberry or strawberry pie filling

Preheat oven to 400 degrees F.

Melt butter in 11 x 7-inch baking pan. Add milk, biscuit mix and sugar; stir until smooth. Drop blueberry or strawberry filling by spoonful over batter. Bake 30 to 40 minutes, until deep golden brown.

For high altitude, increase milk to 3/4 cup. Bake in 11 x 7-inch glass dish for 30 to 35 minutes until golden brown.

Orange Cobbler

2 tablespoons granulated sugar
1 tablespoon cornstarch
1/2 cup cold water
1/4 cup orange marmalade
2 tablespoons orange juice concentrate
2 teaspoons butter or margarine
1/2 cup biscuit /baking mix
Dash of ground nutmeg
3 tablespoons milk
Vanilla ice cream

In a saucepan, combine sugar and cornstarch. Stir in water, marmalade and orange juice concentrate. Cook and stir over medium–low heat until thickened. Stir in the butter until melted. Pour into a greased 1–quart baking dish.

In a bowl combine biscuit mix and nutmeg; stir in milk just until moistened. Drop by tablespoonsful over orange mixture. Bake uncovered at 400 degrees F for 20 to 25 minutes or until topping is golden brown.

Serve with ice cream.

Yield: 2 servings

Peach and Macaroon Cobbler

3 cups fresh peaches, sliced
1 tablespoon lemon juice
20 almond macaroons, crumbled
1/4 cup all-purpose flour
1 cup granulated sugar
1 teaspoon cinnamon
1 egg
1/4 cup butter, melted

Place peaches in a greased 10 x 6-inch baking dish. Sprinkle with lemon juice followed by macaroons.

Combine flour, sugar and cinnamon and mix well. Stir in egg and mix until crumbly. Sprinkle over peaches and pour melted butter on top. Bake at 350 degrees F for 45 minutes.

Serve warm with vanilla ice cream or frozen yogurt if you prefer.

Peach Cobbler

2 cups sliced peaches
2 cups granulated sugar
1/2 cup butter
3/4 cup all-purpose flour
2 teaspoons baking powder
Dash of salt
3/4 cup milk

Mix peaches with 1 cup sugar. Set aside.

Melt butter in 2-quart baking dish. Blend 1 cup sugar with remaining ingredients. Pour over melted butter. Do not stir. Put peaches on top. Bake at 350 degrees F for 1 hour or until crust is golden brown. Makes its own crust.

NOTE: Other fruit may be substituted for peaches.

Peach Cobbler with Biscuit Topping

**1 cup granulated sugar
2 tablespoons cornstarch
1/2 teaspoon cinnamon
1 cup water
2 tablespoons butter or margarine
5 cups sliced pared fresh peaches**

Preheat oven to 450 degrees F.

Blend sugar, cornstarch and cinnamon in a 2–quart saucepan. Add water. Bring to a boil. Stirring constantly. Remove from heat; add butter and peaches. Pour into a shallow baking dish.

Biscuit Topping

**1 1/2 cup biscuit mix
4 tablespoons granulated sugar
2/3 cup light cream
2 tablespoons grated lemon peel**

Combine biscuit mix and 2 tablespoons of the sugar. Blend in cream with a fork. Drop dough in 6 mounds around edge of baking dish. Combine remaining 2 tablespoons sugar and lemon peel; sprinkle on dough. Bake 25 minutes or until peaches are tender and biscuits golden brown.

Serve warm with whipped cream or plain.

Peach Queen's Peach Cobbler

1/2 cup (1 stick) butter, melted
2-quart microwave dish
1 cup self-rising flour
1 cup granulated sugar
1 cup whole milk
4 cups sliced peaches
Vanilla ice cream

Melt 1 stick of butter in a 2 quart microwave dish. In a separate dish, combine 1 cup of self-rising flour and 1 cup of sugar and 1 cup of whole milk. Mix these 3 ingredients thoroughly. Add to the melted butter.

Add 4 cups of sliced peaches (sweetened to taste) and DO NOT STIR.

Bake at 375 degrees F for 40 minutes or until browning is noted.

This is excellent served while warm. For extra flavor, top with vanilla ice cream. Serves 6.

NOTE: Canned or frozen peaches may be substituted for fresh. If plain flour is used, add 2 teaspoons of baking powder.

Peach–A–Berry Cobbler

1 cup flour
1/2 cup granulated sugar
1 1/2 teaspoons baking powder
1/2 cup milk
1/4 cup margarine
1/4 cup brown sugar
1 tablespoon cornstarch
1/2 cup water
3 cups fresh peaches, sliced
1 cup fresh blueberries
1 tablespoon margarine
1 tablespoon lemon juice
2 tablespoons granulated sugar
1/4 teaspoon ground nutmeg

For topping, stir together flour, 1/2 cup sugar, and baking powder. Add milk and 1/4 cup margarine. Stir till smooth; set aside.

For filling, in a medium saucepan, stir together brown sugar and cornstarch; stir in water. Add peaches and blueberries. Cook and stir over medium heat till thickened and bubbly. Add 1 tablespoon butter and lemon juice; stir until butter melts. Pour into a 1 1/2 quart ungreased casserole. Spoon topping in mounds over hot filling; spread evenly over filling. Sprinkle with a mixture of 2 tablespoons sugar and nutmeg.

Bake cobbler in a 350 degree F oven about 35 minutes or till bubbly and a wooden pick inserted into crust comes out clean. Serve warm with vanilla ice cream, if desired. Makes 6 servings.

Frozen peaches and blueberries are fine in this. If using frozen blueberries, do not add to the peach mixture until it is almost done or berries will bleed.

Peaches and Cream Cobbler

Peach Filling

3 cups fresh peaches, blanched, peeled and strained (see note)
1 cup granulated sugar
1/4 cup cornstarch
1 tablespoon cinnamon
1 1/2 teaspoons ground nutmeg
3/4 teaspoon ground cloves
3/4 cup boiling water

Cream Cheese

16 ounces cream cheese, softened
2 eggs
1 1/2 teaspoons pure vanilla extract
1/4 cup granulated sugar

Crust

3 tablespoons unsalted butter
1 cup granulated sugar
2 cups flour
1 tablespoon baking powder
1/4 teaspoon salt
1 cup milk

Peach Filling: Spray a 9 x 13–inch baking dish with nonstick spray. Pour peaches in bottom of dish.

In a mixing bowl combine sugar, cornstarch, cinnamon, nutmeg and cloves. Pour boiling water over mixture a little at a time, mixing well. Pour this mixture over the peaches.

Cream cheese: Mix together all of the cream cheese ingredients and pour over the top of the peaches. Spread evenly over all of the peaches.

Crust: Cream the butter and sugar together. Slowly add the flour, baking powder, salt and milk. Mix to combine all of the ingredients together well. Pour over the top of the cream cheese mixture. Bake at 350 degrees F for 1 hour and 10 minutes or until top is golden brown. Let rest for 15 minutes after removing from the oven to set the peaches and cream cheese.

Garnish each serving with a peach slice, and serve with vanilla ice cream.

NOTE: To blanch peaches, place in boiling water for 10 minutes. Take out of the water and rinse in cold water. Peel off the outer skin and slice peaches.

Peachy Caramel Cobbler

1 (29 ounce) can sliced peaches
1/4 cup all-purpose flour
1/4 teaspoon salt
1 package refrigerated caramel–Danish rolls w/nuts
1/2 teaspoon grated lemon rind (optional)
3/4 cup ginger ale
1 tablespoon butter or margarine

Drain peaches, reserving 1 cup syrup; set aside.

Combine flour, salt, nut mixture from refrigerated rolls and lemon rind, if desired, in a heavy saucepan. Stir in ginger ale and reserved peach syrup. Cook over medium heat, stirring constantly, until smooth and thickened. Stir in butter and peaches; bring to a boil. Pour hot peach mixture into a lightly greased 8–inch square baking dish.

Separate caramel rolls, and arrange on top of mixture. Bake at 375 degrees F for 18 to 23 minutes or until rolls are golden brown.

Yields 8 servings.

Pecan Cobbler

3 cups corn syrup
3 cups granulated sugar
1/3 cup melted butter or margarine
1 tablespoon vanilla extract
6 eggs
3 cups pecans, coarsely chopped
1 Crust (recipe below)

Preheat oven to 350 degrees F. Spray a 13 x 9–inch baking dish with cooking spray.

Mix together syrup, sugar, butter or margarine, vanilla extract and eggs. Pour 1/3 of mixture into pan. Lay crust on top. Stir nuts into remaining mixture. Pour on top of crust. Bake 50 to 60 minutes, or until center is nearly set.

Crust

1 cup oat flour
1 cup unbleached flour
1/2 cup butter or margarine
1/4 teaspoon salt
1/2 cup cold water

Mix together flours and salt. Cut in butter or margarine with fork or pastry cutter. Stir in cold water with fork. Form into ball. On lightly floured surface, roll out into a 13 x 9–inch rectangle.

Pina Colada Cobbler

1 cup self-rising flour
1 cup milk
3/4 cup granulated sugar
1 can pineapple tidbits, partially drained
1 can cream of coconut
1/2 cup sliced maraschino cherries (optional)

Preheat oven to 350 degrees F.

In a 2-quart casserole, mix first three ingredients until smooth. Add next three ingredients and stir to mix.

Bake for approximately 45 minutes or until crust is golden and center is firm. Best served warm and can be topped with sweet cream, whipped topping, or ice cream if you prefer.

Pineapple Cobbler

1 cup granulated sugar
1/3 cup biscuit baking mix
1 teaspoon grated lemon peel
4 cups fresh pineapple chunks

Topping

3/4 cup biscuit baking mix
2/3 cup granulated sugar
1 egg, beaten
1/4 cup butter or margarine, melted
Vanilla ice cream (optional)

In a bowl, combine 1 cup sugar, 1/3 cup baking mix and lemon peel. Stir in pineapple. Pour into a greased 9-inch square baking dish.

Combine remaining baking mix, sugar and egg. Sprinkle over the top. Drizzle with butter. Bake at 350 degrees F for 40 to 45 minutes or until browned.

Serve warm or cold with ice cream.

Makes 9 servings.

Raspberry Brownie Cobbler

2 1/2 ounces bittersweet (not unsweetened) chocolate
1/2 cup (1 stick) unsalted butter, cut into several pieces
1/2 cup walnuts
Nonstick cooking spray
2 cups fresh raspberries
1 cup granulated sugar
2 large eggs
1/2 teaspoon vanilla extract
7 tablespoons all-purpose flour
1/4 teaspoon salt
1 pint vanilla ice cream, softened slightly, optional

Preheat oven to 350 degrees F.

Put 2 inches of water in saucepan or bottom of double boiler; bring to a slight simmer.

Combine chocolate and butter in stainless steel bowl; place on top of simmering water, making sure water doesn't touch bowl.

Heat, whisking occasionally, until chocolate and butter are completely melted.

While chocolate is melting, coarsely chop nuts.

Spray 8-inch square baking dish with cooking spray. Scatter berries across bottom of dish.

Whisk together sugar, eggs and vanilla extract in bowl. Whisk in melted chocolate. Stir in flour, nuts and salt. Pour batter over berries; smooth with spatula. Bake until a wooden pick inserted into center of brownie comes out clean, about 45 minutes. Let stand 15 minutes.

Serve with ice cream.

Makes 6 to 8 servings.

Raspberry Cobbler

1 teaspoon ground cinnamon
2 teaspoons plus 3/4 cup granulated sugar
2 tablespoons cornstarch
1 cup boiling water
2 cups fresh raspberries
Biscuits

Preheat oven to 350 degrees F. Coat a 2-quart baking dish with nonstick cooking spray.

Mix cinnamon and 2 teaspoons sugar in small bowl.

Mix 3/4 cup sugar and cornstarch in saucepan. Gradually stir in boiling water. Bring to a boil; add berries. Pour into prepared dish. Drop dough over berry mixture, 1/8 cup for each biscuit, for a total of 12. Sprinkle with cinnamon-sugar.

Bake for 40 minutes or until biscuits are browned.

Biscuits

2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup vegetable oil
2/3 cup skim milk

Mix flour and baking powder in small bowl.

In another bowl, mix oil and milk. Add to flour mixture; stir until ball forms.

Rhubarb Almond Cobbler

1 cup granulated sugar
6 cups fresh rhubarb, cut into 1/2-inch pieces or frozen
2 tablespoons all-purpose flour
1/2 cup toasted slivered almonds or pecans
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/4 cup butter or margarine
1/4 cup milk
1/2 cup water
2 tablespoons butter or margarine
2 tablespoons granulated sugar
1/4 teaspoon salt
1 slightly beaten egg
Light cream or vanilla ice cream

In a large saucepan, combine 1/2 cup of the sugar and 1/2 cup water. Bring to boiling; add fresh or frozen (undrained) rhubarb. Reduce heat; cover and simmer for 5 minutes or until tender.

Combine remaining 1/2 cup sugar and the 2 tablespoons flour. Add to rhubarb mixture. Cook and stir until thickened and bubbly. Stir in the 2 tablespoons butter and almonds. Keep hot. Meanwhile, thoroughly stir together the 1 cup flour, 2 tablespoons sugar, baking powder and salt. Cut in the 1/4 cup butter until mixture resembles coarse crumbs.

Combine egg and milk; add all at once to dry ingredients, stirring just to moisten. Turn hot rhubarb into a 1 1/2-quart casserole. Quickly spoon biscuit topper in 6 mounds atop rhubarb. Bake at 400 degrees F about 20 minutes or until biscuit mounds are golden.

Serve warm with cream or ice cream.

Makes 6 servings.

Rhubarb Cobbler

3 cups diced rhubarb
1 cup firmly packed brown sugar
3 tablespoons butter
1 1/2 cup flour, sifted
1/4 teaspoon salt
1/4 cup shortening
3 teaspoons baking powder
3/4 cup granulated sugar
1 beaten egg
1/2 cup milk

Place rhubarb in a greased 8 x 12-inch baking dish. Sprinkle with brown sugar. Heat in oven at 350 degrees F while mixing batter.

Sift remaining dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add beaten egg and milk. Pour batter over hot rhubarb. Bake 30 to 35 minutes at 350 degrees F.

Rise and Shine Fruit Cobbler

1/2 cup (1 stick) butter or margarine

1 cup granulated sugar

1 cup self rising flour

1 cup milk

1 jar any pie filling mix

Melt butter in 9–inch square baking pan. Mix sugar, flour, and milk in a small bowl. Pour over butter, but DO NOT STIR. Spoon pie filling over top. Again, do not stir. Bake 45–50 minutes at 375 degrees F. Crust will form on top.

Skillet Cobbler

2 cans pie filling
1 (18.25 ounce) box white or yellow cake mix
3 tablespoons butter
1 cup 7-Up®

Pour the pie filling into a cast iron skillet. Sprinkle the cake mix over the pie filling. Slice butter over the top, then pour the 7-Up® over everything. Bake at 350 degrees F for about 35 to 45 minutes.

Serve with ice cream or whipped topping.

Strawberry Cobbler

Dough

1 3/4 cups unbleached white flour
1 teaspoon salt
1 tablespoon baking powder
2 tablespoons granulated sugar
6 tablespoons cold butter
3/4 cup milk

Filling

1 cup granulated sugar
1/3 cup unbleached white flour
1 teaspoon salt
1/2 cup water
3 tablespoons fresh lemon juice
2 quarts strawberries, stemmed, cut in half

Topping

2 tablespoons brown sugar
2 tablespoons butter

To prepare dough, combine flour, salt, baking powder, and sugar in bowl. Cut in cold butter until dough has the consistency of coarse sand (or use food processor). Add milk and gently knead just until a ball is formed. Refrigerate.

Preheat oven to 400 degrees F.

Combine sugar, flour and salt for filling. Slowly whisk in water and lemon juice. Stir into strawberries.

Place fruit in 13 x 9-inch glass baking dish. Bake for 15 minutes or until fruit is bubbling. Stir.

Tear off 1/4 inch thick, half dollar size pieces of dough; place on top of berries, covering the entire surface. Dot with 2 tablespoons butter; sprinkle with brown sugar.

Return to oven, and bake another 30 minutes or until golden brown.

Sweet Potato Cobbler

3 large sweet potatoes, uncooked
1/2 cup (1 stick) butter or margarine
1 1/2 cups granulated sugar
1/2 teaspoon nutmeg
1/2 teaspoon salt

Dumplings or Crust

2 cups all-purpose flour
Pinch of salt
1 tablespoon shortening
Milk or water

Peel and slice potatoes thin; cover with water and cook until tender. Reserve liquid for pie.

For the dumplings, mix flour, salt, shortening and enough milk or water to make a stiff dough. Use a floured board and roll very thin. Cut into strips.

Using a deep pan, put in half of potatoes, butter, sugar and spices. Cover with a layer of pastry. Place remaining half of potato mixture on top of pastry and top with another layer of pastry. Sprinkle with sugar, nutmeg and butter (mixed together). Use enough liquid to make juicy. Test for sweetness. Bake at 400 degrees F until golden.

Vinegar Cobbler

3 cups all-purpose flour
1/2 teaspoon salt
1 cup shortening
1/2 cup cider vinegar
2 cups granulated sugar
2 teaspoons vanilla extract

Mix flour and salt; cut in shortening until crumbly. With fork, gradually mix in just enough water (about 1/2 cup) until dough holds together. Divide dough into 3 equal portions. On lightly floured surface, roll out each portion into an oval 1/8-inch thick and 8- to 10-inches long. Cut lengthwise into 1-inch wide strips.

In an ovenproof 5-quart pot, combine vinegar, sugar, vanilla extract and 4 cups water. Bring to boil over high heat. Reserve 8 pastry strips; tear the remaining strips into 1/2-inch long pieces. Drop pieces into boiling liquid; boil 5 minutes. Remove pot from heat; Crisscross remaining 8 strips on top of the cooked dough pieces. Bake at 425 degrees F for 25 to 30 minutes or until pastry on top is golden brown.

Serve warm or hot.

Makes 6 to 8 servings.

Weight Watcher Cobbler

2 (16 ounce) bags of any frozen fruit
1 (18.25 ounce) box yellow cake mix
1 (12 ounce) can diet Sprite or diet 7-Up

Place both bags of frozen fruit into a 13 x 9-inch baking dish (do not thaw). Sprinkle DRY cake mix over the top of frozen fruit. Pour entire can of diet Sprite or diet 7-UP over mixture. Cover with foil and bake 20 minutes at 350 degrees F. Uncover and bake an additional 40 minutes.

Yields 12 servings.

1 serving equals 3 WW points.

World's Fastest Peach Cobbler

1/2 cup butter or margarine
1 cup self-rising flour
2 cups granulated sugar, divided
1 cup milk
4 cups peaches, sliced
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1/2 teaspoon cinnamon
1 teaspoon lemon extract

Combine peaches and 1 cup sugar. Add spices and bring to a boil. Melt butter in 13 x 9 x 2-inch pan.

Combine flour, 1 cup sugar, and milk. Mix well and pour over melted butter. Do not stir! Pour peaches and sugar mixture over batter. Bake at 350 degrees F for 30–40 minutes or until golden brown crust has formed.

Amaretto Apple Crisp

1/2 cup all-purpose flour
1/4 cup granulated sugar
1/4 cup packed light brown sugar
1/4 cup chilled butter or stick margarine, cut into small pieces
3 tablespoons slivered almonds, toasted
7 cups sliced peeled Granny Smith apples (about 3 pounds)
1/3 cup amaretto (almond-flavored liqueur) or apple juice

Preheat oven to 375 degrees F.

Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour and sugars in a bowl; cut in butter with a pastry blender or 2 knives until mixture is crumbly. Add almonds; toss well.

Combine apple and amaretto in a bowl; toss well. Spoon apple mixture into an 8-inch square baking dish or 1 1/2-quart casserole. Sprinkle with crumb mixture. Bake for 45 minutes or until golden brown.

Makes 9 servings.

Apple Crisp

8 baking apples
1 cup brown sugar
1 teaspoon cinnamon
3/4 cup flour
1/2 cup butter
1/2 cup water

Wash, pare, quarter and core apples. Cut each quarter lengthwise into 3 or 4 slices. Put sliced apples in the bottom of a buttered baking dish. Add water. Combine sugar, cinnamon and flour and rub butter into mixture to make crumbs. Spread crumbs over the top of apples, patting them down evenly. Bake uncovered at 375 degrees F for approximately 40 minutes. Leave uncovered.

Serve with cream.

Serves 6 to 8.

Apple Dumpling Crisp

8 medium apples
1 1/2 cups granulated sugar
1 cup brown sugar
1 teaspoon cinnamon
1 teaspoon nutmeg
1 stick (1/2 cup) margarine
1/2 cup all-purpose flour

Wash and peel apples; cut into pieces. Place in medium bowl. Sprinkle sugar, cinnamon and nutmeg over apples, then mix in.

Bring margarine to room temperature in a small bowl; add brown sugar and flour. Mix together until crumbly. Pour over apples. Bake in a 2-quart baking dish at 350 degrees F for 45 minutes.

Apple Pandowdy

4 cups sliced apples
1 cup brown sugar
1/4 cup flour
1/2 teaspoon salt
1 tablespoon cider vinegar
1 tablespoon butter
3/4 cup water
1 teaspoon vanilla extract

Pare and slice apples. Place in the bottom of 13 x 9-inch baking dish.

To make syrup, combine sugar, flour, salt, vinegar and water. Bring to a boil and cook for 2 minutes. Remove from heat and add butter and vanilla extract. Cool. Pour cooled syrup over the apples.

Topping

1 cup flour
1/2 teaspoon salt
2 teaspoons baking powder
2 1/2 tablespoons shortening
1/2 cup milk

Cut shortening into sifted dry ingredients. Add milk and stir only until mixture is wet. Drop topping by spoonful over apple mixture. Bake at 400 degrees F for 35 minutes. Serve with rich milk or cream.

Makes 6 to 8 servings.

Baked Banana Crumble

4 ripe, firm bananas, peeled
3/4 cup orange juice
1 teaspoon vanilla extract
1 cup flour
1/2 cup quick-cooking oatmeal
3/4 cup brown sugar
1/2 teaspoon nutmeg
1/2 teaspoon salt
6 tablespoons cold butter, in 6 pieces

Combine orange juice and vanilla; reserve. Slice bananas lengthwise and place cut side up in four buttered baking dishes. Combine flour, oatmeal, brown sugar, nutmeg and salt. Add butter. Using a pastry blender or two knives, blend until mixture resembles small peas. Drizzle bananas with orange juice. Spoon crumble mixture over fruit. Bake at 375 degrees F for 15–20 minutes.

Serve warm with vanilla ice cream.

Bing Cherry Crisp

Topping

1 cup flour

3/4 cup brown sugar

1/2 cup oats

1/2 cup nuts

1/2 cup (1 stick) plus 2 tablespoons melted butter

Pinch of salt

Mix topping ingredients together.

Fruit Filling

5 cups pitted Bing cherries

2 tablespoons lemon juice

1 tablespoon lemon zest

1/4 cup flour

1/2 cup brown sugar

Mix filling ingredients together, and put into a 13 x 9–inch pan. Spread topping over fruit. Bake at 350 degrees F for 45 minutes.

Bing Cherry Walnut Oatmeal Crumble

1 1/2 pounds fresh Bing cherries, halved and pitted
1 cup apple juice
3/4 cup all-purpose flour
1 cup granulated sugar, divided
1/4 cup firmly packed light brown sugar
2/3 cup walnuts, toasted and chopped*
8 tablespoons unsalted butter, cut into pieces (1 stick)
1/2 cup old-fashioned (not quick-cooking) oatmeal, uncooked
1/3 cup cornstarch
Pinch of salt
1/4 teaspoon almond extract

Preheat oven to 350°. Place the cherries in a bowl and pour the apple juice over them. Set aside 1 hour.

In a large mixing bowl, stir together the flour, 1/4 cup of the granulated sugar, the brown sugar and the chopped nuts in a bowl. Cut in the butter with a pastry blender or rub it in with your fingers until the mixture resembles coarse crumbs. Stir in oatmeal. Set aside.

Strain apple juice from cherries and place in a heavy 2-quart saucepan. Stir in the remaining 3/4 cup granulated sugar, the cornstarch and the salt. Cook over medium-low heat, stirring constantly, until the mixture is thick and bubbly. Remove from the heat. Stir in the cherries and almond extract. Spoon the mixture into a deep 1 1/2-quart baking dish. Sprinkle crumble topping over the cherries.

Bake 35 to 40 minutes, until the crumble is bubbly at the edges and the topping is golden brown. Serve warm with vanilla ice cream.

* To toast nuts, spread on baking sheet and bake at 375 degrees F for 5 to 8 minutes or until brown. Or heat in a dry skillet over medium heat until they start to brown. Stir occasionally. Be careful not to burn.

Black Forest Oreo Crisp

Serves: 12

**16 Oreo Chocolate Sandwich Cookies,
coarsely chopped (about 2 cups)
2/3 cup Planters Slivered Almonds, toasted, coarsely chopped
3 tablespoons butter or margarine, melted
2 (21 ounce) cans cherry pie filling**

Preheat oven to 350 degrees F. Lightly grease a 13 x 9-inch baking pan.

Mix cookie crumbs, almonds and butter until well blended; set aside.

Spoon pie filling into prepared baking pan. Top with crumb mixture. Bake for 30 minutes or until cherries are bubbling and topping is crisp.

Blueberry Clafouti

4 eggs
2 cups milk
1/2 cup all-purpose flour
1 tablespoon ground cinnamon
1 cup sifted confectioners' sugar, divided
1/2 teaspoon salt
2 cups fresh or frozen blueberries
2 tablespoons butter

Preheat oven to 375 degrees F. Liberally grease a large cast iron skillet or 12-inch fluted flan dish.

In a large bowl, beat the eggs and milk together, then gradually stir in the flour, cinnamon, 3/4 cup of the confectioners' sugar and the salt. Beat until smooth. Gently fold in the blueberries.

Generously butter a large, heavy skillet or 12-inch fluted flan dish.

Bake until golden brown and set, about 45 minutes.

Let cool and sprinkle with the remaining 1/4 cup confectioners' sugar to serve.

Blueberry Crisp

3 cups fresh blueberries
2 tablespoons lemon juice
2/3 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup quick-cooking rolled oats
3/4 teaspoon ground cinnamon
Dash of salt
1/3 cup cold butter
Half-and-half or light cream

Place berries in 2-quart square baking dish. Sprinkle with lemon juice.

In a medium bowl combine brown sugar, flour, oats, cinnamon, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Sprinkle oat mixture over berries. Bake at 375 degrees F for 25 minutes or until topping is golden brown and berries are tender. Serve warm with cream, if desired.

Serves 4 to 6.

Blueberry Grunt

4 cups fresh blueberries
1 cup granulated sugar
1 cup water
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 tablespoons grated orange peel
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
3/4 cup milk

In a skillet, combine blueberries, sugar, and water; bring to a boil. Simmer, uncovered, for 20 minutes.
In a bowl, combine the next 6 ingredients; stir in milk just until moistened (dough will be stiff). Drop by tablespoonsful over blueberries. Cover and cook for 10 to 15 minutes or until dumplings are puffed and test done. Serve warm.

Yields 8 servings.

Blueberry Kuchen

2 cups unbleached flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 cup butter
3/4 cup granulated sugar
1 large egg
1/2 cup milk
2 cups blueberries
Streusel Topping

Stir together flour, baking powder, baking soda and salt. Cream butter and sugar in large bowl. Beat in egg until blended. Add flour mixture and milk; stir just until moistened. Fold in blueberries. Turn into a buttered and floured 9-inch springform pan. Sprinkle with Streusel Topping. Bake at 375 degrees F for 45 to 50 minutes. If top begins to brown too quickly, cover with foil.

Streusel Topping

1/3 to 1/2 cup brown sugar
3 tablespoons flour
2 teaspoons cinnamon
3 tablespoons butter
1/2 cup chopped walnuts

Stir together brown sugar, flour, and cinnamon. Cut in butter with pastry blender. Stir in walnuts.

Brandied Cherry Clafouti

3 cups drained black or red cherries
(preferably canned in water)
1/4 cup brandy or cognac
2/3 cup granulated sugar, divided
Butter for pan
2/3 cup all-purpose flour, sifted
1 cup milk
3 large eggs
1 tablespoon vanilla extract
1/8 teaspoon allspice
1 tablespoon lemon zest
1/8 teaspoon salt
Confectioners' sugar

Preheat oven to 425 degrees F. Butter a 9-inch pie pan.

In nonreactive bowl, mix drained cherries, brandy and 1/3 cup of the sugar. Let sit for 1 hour.

Place flour in medium bowl and make a well in the center. Drain cherries, reserving the liquid. Pour liquid into a blender and add remaining 1/3 cup sugar, plus the milk, eggs, vanilla extract, allspice, lemon zest and salt. Blend well. Pour liquid mixture into the well in the flour and blend into a smooth batter. Spread cherries evenly in prepared pan. Pour batter over fruit.

Bake in the preheated oven for 5 minutes, then reduce heat to 350 degrees F and bake 45 to 50 minutes more until clafouti is puffy and golden. (A sharp knife inserted in the center should come out clean.) Let cool. Dust with confectioners' sugar and serve warm.

Butterscotch Apple Crisp

Yield: 10 servings

Apple Layer

**2 1/2 pounds (about 6 medium) tart apples,
peeled and thinly sliced**
**1 2/3 cups (11 ounce package) NESTLÉ® TOLL
HOUSE® Butterscotch Flavored Morsels**
1/4 cup packed brown sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon

Topping

1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup (1/2 stick) butter or margarine
1 cup chopped nuts
3/4 cup quick or old-fashioned oats
Ice cream or whipped cream (optional)

Preheat oven to 375 degrees F.

Apple Layer: Arrange apples in a 13 x 9-inch baking pan. Combine morsels, sugar, flour and cinnamon in small bowl; sprinkle over apples. Bake for 20 minutes; remove from oven.

Topping: Combine flour and sugar in medium bowl. Cut in butter with pastry blender or two knives until crumbly. Stir in nuts and oats; sprinkle over apple layer. Bake for additional 30 to 40 minutes or until apples are tender and topping is lightly browned. Cool slightly.

Serve warm with ice cream.

Caramel Apple Crumble

Serves 4.

4 large apples
1 cup brown sugar, packed
1/2 teaspoon cinnamon
2 tablespoons rum or 1 teaspoon rum flavoring
1 cup all-purpose flour
1/2 teaspoon salt
1 cup grated, medium Cheddar cheese
1/2 cup soft butter

Peel, core and slice the apples thinly into an 8-inch square baking dish. Mix 1/2 cup of the brown sugar with the cinnamon and rum. Sprinkle on the apples and mix lightly. Combine flour, salt, grated cheese, butter and remaining 1/2 cup brown sugar.

Crumble mixture evenly over the apples. Bake in a 325 degree F oven for 40 to 45 minutes until apples are tender. Serve warm with whipped cream, ice cream or sour cream.

Caramel Apple Crisp

1/2 cup all-purpose flour
1/4 cup granulated sugar
1/2 teaspoon cinnamon
1/4 cup butter or margarine
1/4 cup chopped nuts
1 can apple pie filling or 6 cup peeled apples
28 Kraft caramels
2 tablespoons water

Combine dry ingredients; cut in butter until mixture resembles coarse crumbs. Stir in nuts. Place apples or apple pie filling in 8-inch square baking dish.

Microwave caramels and water in 2 cup measure, 1 1/2 to 2 1/2 minutes, or until smooth. Pour over apples; sprinkle with crumb mixture. Microwave 7 to 9 minutes or until apples are tender. Rotate after 4 minutes. Let stand 10 minutes before serving.

Caramel Peach Crisp

Praline Topping

1/2 cup granulated sugar
3 tablespoons water
1 cup sliced almonds, toasted
1/2 cup all-purpose flour
5 tablespoons unsalted butter

Peaches

1/2 cup granulated sugar
3 tablespoons water
6 large ripe peaches, peeled, pitted, and cut into 8 wedges
2 tablespoons cornstarch

Praline Topping: Butter a small cookie sheet. Stir sugar and water in heavy saucepan over low heat until dissolved. Increase heat and boil without stirring until sugar turns a dark golden color. Mix in almonds. Immediately pour mixture onto greased cookie sheet. Allow to cool completely. Crack into pieces and grind fine in a food processor.

NOTE: You can prepare the praline ahead; store in an airtight container and refrigerate up to two weeks. This recipe makes more praline than required for one dish, so you can store it and make another crisp weeks later. Make a double recipe and keep enough praline on hand for spur of the moment baking!

Preheat the oven to 375 degrees F.

Combine 1/2 cup praline and flour in food processor. Add cold butter and pulse on and off until mixture is crumbly. Set aside.

In a heavy saucepan, stir sugar and water in heavy saucepan over low heat until dissolved. Increase heat and boil without stirring until sugar turns a dark golden color. **BE CAREFUL: IT'S HOT!** Pour caramel into a 9-inch square baking dish, turning dish to coat bottom and sides with caramel. Allow to harden.

Sprinkle cornstarch over peaches, tossing gently to coat. Arrange peaches over hardened caramel; distribute topping evenly over peaches. Bake about 40 minutes, until caramel bubbles and topping browns. Serve warm with vanilla ice cream.

Serves 6.

Cherries Jubilee Crisp

Filling

1 (17 ounce) can pitted Bing cherries, undrained
2 tablespoons orange-flavored liqueur or orange juice
2 1/2 teaspoons cornstarch

Topping

6 tablespoons all-purpose flour
1/4 cup brown sugar, packed
1/4 cup quick or old-fashioned rolled oats
1/4 teaspoon ground nutmeg
1/4 cup (1/2 stick) cold butter, cut into small pieces
Lightly whipped cream
Ground nutmeg, if desired

Preheat oven to 365 degrees F.

For filling, combine cherries, liqueur and cornstarch in medium saucepan until dissolved. Cook and stir over medium heat until mixture has thickened, about 2 minutes. Remove from heat. Let cool 10 minutes.

For topping, combine flour, sugar, rolled oats and nutmeg in a small bowl. Add butter and mix with fingers or fork until crumbly. Place filling in a 3- to 4-cup shallow baking dish (or individual baking dishes). Sprinkle topping over fruit. Bake until topping is golden, about 20 minutes.

Serve warm or at room temperature with whipped cream. Sprinkle with nutmeg.

Serves 4.

Cherry Almond Crumble

1 pound Bing cherries, pitted
2 large Granny Smith apples, peeled,
cored, and coarsely chopped
2 tablespoons granulated sugar
2 teaspoons Amaretto (optional)
1 tablespoon flour

Topping

1/2 cup flour
1/4 cup rolled oats, instant or old-fashioned
1/3 cup packed light brown sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 cup cold butter, cut into 1/4 inch pieces
1/4 cup sliced almonds, coarsely chopped

Butter 4 individual ovenproof dessert dishes or one 9-inch pie plate and set aside. Preheat the oven to 375 degrees F.

Mix the cherries, apples, sugar, Amaretto, and flour in a bowl. Divide the mixture evenly among the bowls or pour all of it into the pie plate. Bake for 20 minutes. Put the individual dishes on a sheet for easier handling.

Meanwhile make the topping: Combine the flour, oats, brown sugar, and spices. Add the butter and cut it in until the mixture is crumbly. Mix in the almonds. Scatter the topping evenly over the fruit and bake on the top shelf of the oven for 20 minutes more, until the fruit is bubbling hot. Cool the crumble on a rack for at least 15 minutes before serving.

Cherry Clafouti

1 1/4 cups milk
1/3 cup granulated sugar
3 eggs
1 tablespoon vanilla extract
1/8 teaspoon salt
2/3 cup sifted flour
3 cups black cherries*, pitted
1/3 cup granulated sugar
Confectioners' sugar (for garnish)

***Use fresh black, sweet cherries in season. Otherwise, use drained, canned, pitted bing cherries.**

Preheat oven to 350 degrees F. Butter a 2–quart ovenproof baking dish, 1 1/2 inches deep.

Place milk, sugar, eggs, vanilla extract, salt and flour in blender. Cover and blend at high speed for 1 minute.

Pour a 1/4 inch layer of batter into the prepared baking dish. Set over moderate heat for a minute or two until a film of batter has set in the bottom of the dish. Remove from heat. Spread the cherries over the batter and sprinkle on the sugar. Pour on the remaining batter and smooth the surface with the back of a spoon. Place in middle position of oven and bake for about 55 minutes to 1 hour. The Clafouti is done when it has puffed and browned and a needle or knife plunged into its center comes out clean.

Sprinkle top with confectioners' sugar just before serving.

Serves 6 to 8.

Cherry Crisp

1 cup all-purpose flour
1/2 cup firmly packed brown sugar
1/4 teaspoon salt
1/2 cup butter or margarine
4 (14 1/2 ounce) cans tart red cherries in water
(save 1 cup of the juice) or use 4 cups fresh pitted
sour cherries and 1 cup juice
1 cup granulated sugar
1/4 cup cornstarch
Red liquid food coloring (optional)
1 1/2 cups quick-cooking oats, uncooked
1/2 cup firmly packed brown sugar
1/4 cup all-purpose flour
1/4 cup plus 1 tablespoon butter or margarine

Combine first 3 ingredients; cut in 1/2 cup butter with pastry blender until mixture is crumbly. Press in bottom of a greased 11 x 7 x 1 1/2-inch baking dish. Bake at 350 degrees F for 15 minutes. Let cool.

Drain cherries, reserving 4 cups cherries and 1 cup juice. Reserve remaining cherries and juice for another use.

Combine 1 cup sugar, cornstarch, and reserved 1 cup juice in a medium saucepan; stir well. Cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Remove from heat; add reserved 4 cups cherries and food coloring, if desired, stirring gently. Pour over crust.

Combine oats, 1/2 cup brown sugar, and 1/4 cup flour in a small bowl, cut in 1/4 cup plus 1 tablespoon butter with pastry blender until mixture is crumbly. Sprinkle oat mixture evenly over cherry mixture. Bake at 350 degrees F for 20 to 25 minutes or until bubbly.

Serve warm.

Yield: 6 servings.

Cherry Nut Crisp

2 (14 1/2 ounce) cans pitted tart cherries
1 cup granulated sugar
1/4 cup quick-cooking tapioca
1 teaspoon almond extract
4 to 5 drops red food coloring, optional

Crust

1 cup all-purpose flour
1/3 cup granulated sugar
1/4 teaspoon salt
1/8 teaspoon baking powder
6 tablespoons butter or margarine, melted

Topping

1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup chopped pecans
1/3 cup quick-cooking oats
6 tablespoons cold butter or margarine

Drain cherries, reserving 3/4 cup juice (discard remaining juice or save for another use). In a bowl, combine cherries, sugar, tapioca, extract, salt, food coloring if desired and remaining juice; set aside for 15 minutes, stirring occasionally.

Meanwhile, combine crust ingredients. Press onto the bottom and 1 inch up the sides of a greased 9-inch square baking dish; set aside.

In another bowl, combine first 4 topping ingredients; cut in butter until mixture resembled coarse crumbs. Stir cherry mixture; pour into crust. Sprinkle with topping. Bake at 400 degrees F for 10 minutes. Reduce heat to 375 degrees F; bake 30–35 minutes longer or until filling is bubbly and topping is golden.

Yield: 9 servings

Coconut Topped Cherry Crisp

1 (21 ounce) can cherry pie filling
1/2 teaspoon almond extract
Ice cream or whipped cream (optional)

Topping

1/2 cup flour
1/2 cup brown sugar, packed
1 teaspoon cinnamon
3 tablespoons margarine
1/2 cup chopped walnuts (optional)
1/4 cup flaked coconut

Heat oven to 350 degrees F.

Pour pie filling into a greased 8-inch square pan. Stir in almond extract.

In a bowl, stir together flour, sugar and cinnamon. Add margarine and blend with pastry blender or fork. Stir in coconut and walnuts. Sprinkle mixture over pie filling. Bake 25 minutes or until brown on top and filling is bubbly.

If desired, served with ice cream or whipped topping.

Extra Extra Easy Apple Betty

6 servings

10 cups sliced apples, peeled
1/4 cup apple juice
2 cups oatmeal cookie crumbs
1/4 cup melted butter
1/2 teaspoon ground cinnamon

Preheat oven to 375 degrees F.

In large bowl, toss apples with apple juice.

In separate bowl, toss together cookie crumbs, butter and cinnamon.

Spread half of the apples in 8-inch square baking dish, sprinkle with half of the crumb mixture.
Repeat layers.

Bake for 50 minutes or until apples are tender.

LuAnn's "Guess the Mystery Fruit" Crisp

Crisp Mixture

4 cups all-purpose flour
2 cups light brown sugar
1/2 teaspoon salt
3/4 pound butter or margarine (3 sticks)

Filling

8 cups prepared zucchini (About 3–4 medium,
which have been peeled, halved lengthwise,
seeded and thinly sliced)
1/2 cup lemon juice
2 tablespoons apple cider vinegar
1/2 cup Crisp Mixture (see above)
1 to 1 1/2 cups light brown sugar
1/4 teaspoon nutmeg
1 tablespoon cinnamon

To prepare the Crisp Mixture: In a large bowl, stir together the flour, brown sugar and salt . Using a pastry blender, cut in butter or margarine until mixture is crumbly; set aside.

To prepare the Filling: In a large saucepan, over medium–high heat, cook the zucchini, lemon juice and vinegar together, stirring occasionally, until the zucchini is very tender, but still retains its shape. Stir in 1/2 cup of the prepared Crisp Mixture, and the brown sugar, nutmeg and salt. Simmer over low heat several minutes, stirring constantly, to allow the filling to thicken, and the flavors to blend.

Pat half of the remaining crisp mixture into a 9 x 13–inch pan. Spread the zucchini filling over the base. Sprinkle the rest of the crisp mixture evenly over the filling; press lightly. Bake at 375 degrees F for 30 minutes, or until bubbly hot throughout, and top is lightly browned.

Serve warm or cold. Very good with vanilla ice cream.

Louisa May Alcott's Apple Slump

6 cups apples, pared, cored, and sliced
1 cup granulated sugar
1 teaspoon cinnamon
1/2 cup water
1 1/2 cups sifted all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
About 1/2 cup milk

Combine apple slices, sugar, cinnamon and water in a saucepan with a tight-fitting lid. Heat to the boiling point.

Sift together flour, salt and baking powder. Stir in enough milk to make a soft dough. Drop dough from a tablespoon onto apple mixture. Cover tightly and cook over low heat for 30 minutes.

Serve warm with New England Nutmeg Sauce or rich cream. This dessert can also be made with fresh or frozen berries. Serves 6.

New England Nutmeg Sauce

1 cup granulated sugar
1 tablespoon flour
1 cup boiling water
1 tablespoon butter

Mix together sugar and flour. Stir in boiling water and cook, stirring constantly, until sauce bubbles and thickens slightly. Add 1 tablespoon butter and simmer gently for 5 minutes. Remove from heat and stir in nutmeg. Serve hot.

Pastry–Wrapped Raspberry Crisps

Crust

1 3/4 cups all–purpose flour
1 teaspoon plus 1 tablespoon granulated sugar
3/4 teaspoon salt
1/2 cup (1 stick) chilled unsalted butter, cut into pieces
1/4 cup frozen vegetable shortening, cut into pieces
2 tablespoons water
1 tablespoon fresh lemon juice

Filling

6 tablespoons raspberry preserves (with seeds)
1 (6 ounce) basket raspberries

Sweetened whipped cream

For Crust: Combine flour, 1 teaspoon sugar and salt in processor. Add butter and shortening; process until mixture resembles coarse meal. Transfer 1/2 cup of mixture to bowl and add 1 tablespoon sugar; reserve for topping. Cover; chill.

Add water and lemon juice to mixture in processor; blend, using on/off turns, until moist clumps form. Gather dough into ball; flatten into disk. Wrap in plastic; chill until firm enough to roll, about 30 minutes. (Can be made 1 day ahead. Keep refrigerated. Let dough soften slightly before rolling out.)

For Filling: Place rack in lowest position in oven and preheat to 400°F. Place preserves in medium bowl; stir to loosen texture. Fold in raspberries.

Roll out dough on lightly floured surface to 1/8–inch thickness. Using 6–inch–diameter saucer as template, cut out four 6–inch–diameter rounds. Spoon 1/4 of raspberry filling (about 1/3 cup) in center of each round, leaving 1–inch border at edges. Working with 1 pastry at a time, fold dough over edge of filling, pinching dough at 1–inch intervals. Using spatula, transfer to heavy large baking sheet, spacing apart. Sprinkle reserved topping mixture over exposed filling of each pastry.

Bake crisps until crusts are golden, about 35 minutes. Let stand on baking sheet 15 minutes. Transfer to plates; serve warm with whipped cream

Serves 4.

Peach Crisp

5 cups peeled sliced peaches

1 cup sifted flour

1 cup granulated sugar

1/2 teaspoon salt

1/2 teaspoon cinnamon

1/2 cup butter

Spread peach slices in a greased 8–inch square baking pan. Combine flour, sugar, salt and cinnamon in a medium bowl. Cut in butter until mixture is crumbly. Spread over peach slices. Bake at 350 degrees F for 45 to 50 minutes. Top with whipped cream to serve.

Peach Crisp Deluxe

4 to 5 slices, peeled fresh peaches
1 tablespoon lemon juice
1/2 cup granulated sugar
1/2 cup graham cracker crumbs
1/2 cup slivered almonds or pecans
2 tablespoons butter
1 teaspoon cinnamon

Preheat oven to 350 degrees F.

Spread peaches in 9-inch pie pan; sprinkle with lemon juice. Mix sugar, crumbs, nuts and cinnamon. Sprinkle over peaches; dot with butter. Bake 30 minutes. Serve warm or cold with ice cream or whipped cream.

Peanut Butter Brown Betty

4 large apples, cored, peeled and sliced
1/2 cup raisins
1 teaspoon cinnamon
1/2 cup granulated sugar
2 tablespoons lemon juice
1/4 cup butter or margarine
1/2 cup brown sugar
1/3 cup peanut butter
4 cups soft bread crumbs

Mix together apple slices, raisins, cinnamon, sugar and lemon juice. Put the apple mixture into a 2-quart baking dish.

Melt butter in a skillet. Stir in brown sugar and peanut butter. Stir in bread crumbs. Sprinkle the mixture over apples. Bake at 350 degrees F for 45 minutes.

Makes 6 servings.

Pear Betty

4 cup fresh pears, sliced
1/4 cup orange juice
3/4 cup granulated sugar
3/4 cup flour
Dash of salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup butter or margarine

Put pears into an 8-inch square pan. Cover pears with orange juice.

Combine sugar, flour, salt, cinnamon and nutmeg. Cut in the butter; mix until crumbly. Sprinkle mixture over the pears. Bake at 350 degrees F for 40 minutes.

Pear Clafouti

4 large eggs
1/2 cup granulated sugar
Pinch of salt
1/3 cup all-purpose flour
1 cup milk
1/4 cup (1/2 stick) butter, melted
1 teaspoon vanilla extract
1 teaspoon grated lemon peel
3 large pears, peeled, cored, sliced
Powdered sugar

Preheat oven to 325 degrees F. Generously butter 9-inch-diameter deep-dish glass pie plate.

Beat eggs, 1/2 cup sugar and salt in medium bowl to blend. Whisk in flour. Add milk, butter, vanilla and lemon peel and whisk until smooth. Arrange pears in bottom of prepared plate. Pour custard over pears. Bake until clafouti is set in center and golden on top, about 55 minutes. Sprinkle powdered sugar over and serve.

Serves 6.

Pear Crisp

1 (29 ounce) can pears, sliced
1 cup milk
1 small box instant vanilla or coconut cream pudding
3/4 cup flour
1/4 cup chopped nuts
1/4 cup margarine
1/2 teaspoon cinnamon
1 egg, beaten
1/2 teaspoon vanilla extract

Place drained pears in 8-inch round baking dish. Combine half of pudding mix (about 5–6 tablespoons) with milk and pour over pears. Stir remaining pudding mix, flour, nuts and cinnamon. Cut in margarine. Mix egg and vanilla extract and stir into dry ingredients. Crumble over pears. Bake 40 minutes at 350 degrees F.

Plum Betty

5 cups (1 1/2 pounds) sliced plums
2/3 cup granulated sugar
3 tablespoons apple juice
1/2 teaspoon ground cinnamon
3/4 cup fresh breadcrumbs
3/4 cup soft oatmeal–raisin cookie crumbs
2 tablespoons stick margarine, melted

Preheat oven to 350 degrees F.

Combine first 4 ingredients in a bowl, and toss gently.

Combine the breadcrumbs, cookie crumbs and margarine; toss with a fork. Sprinkle 1/3 cup breadcrumb mixture in bottom of a 1 1/2–quart casserole coated with cooking spray. Top with half of plum mixture; sprinkle with 1/3 cup breadcrumb mixture. Top with remaining plum mixture; sprinkle with remaining breadcrumb mixture. Cover with lid, and bake for 35 to 40 minutes.

Uncover; bake an additional 15 minutes or until bubbly.

Yields 6 servings.

Plum Clafouti

2 eggs
1 egg yolk
1/4 cup granulated sugar
1/2 cup half-and-half
1 tablespoon brandy (optional)
6 tablespoons all-purpose flour
Dash of salt
2 cups sliced, pitted Asian plums (6 plums)
1/4 cup minced crystallized ginger

Preheat oven to 350 degrees F.

Whisk together eggs, yolk, granulated sugar, half-and-half and brandy. Stir in flour and salt.

Scatter plums and ginger in bottom of 8-inch round pan. Pour on egg mixture.

Bake until clafouti is puffed and firm, about 40 minutes. Remove from oven. Sprinkle with confectioners' sugar. Set aside 10 minutes.

Cut in half and serve warm.

Yields 2 servings.

Raspberry Clafouti

Serves: 8

5 tablespoons softened butter

1/3 cup granulated sugar

1 egg

Pinch salt

1 1/4 cups flour

1/4 cup plus 3 tablespoons granulated sugar

2 tablespoons cornstarch

2 tablespoons finely ground skinless blanched almonds

2 eggs

2 egg yolks

2/3 cup heavy cream

1/2 cup milk

1/2 teaspoon vanilla extract

1/2 pint fresh raspberries

Fresh raspberries

Toasted, sliced almonds

Powdered sugar

Heat oven to 350 degrees F.

Process butter and sugar till creamy. Add egg and salt. Process. Add flour. Pulse till blended. Press dough evenly over bottom and up sides of 9-inch tart pan with removable bottom. Freeze 15 minutes till firm. Bake 25 minutes or till golden around edge. (Crust may puff in center but will settle as it cools.) Cool in pan on rack.

Whisk sugar, cornstarch and ground almonds in a medium bowl to combine. Whisk in eggs and egg yolks. When blended whisk in cream, milk and vanilla. Refrigerate. Place tart pan on a baking sheet. Sprinkle on raspberries. Place sheet in oven. Pour filling over raspberries. Bake 25–30 minutes till custard is set and puffed slightly around edges. Cool.

Remove side of pan. Garnish with berries and almonds. Dust with powdered sugar.

Serve warm or at room temperature with whipped cream.

Raspberry Crisp

4 cups fresh or frozen raspberries
1/3 cup granulated sugar
1/3 cup plus 3 tablespoons all-purpose flour, divided
3/4 cup quick-cooking oats
1/3 cup packed brown sugar
1/4 cup cold butter or margarine

In a bowl, gently toss raspberries with sugar and 3 tablespoons flour. Transfer to a greased 9-inch square baking dish.

In a bowl, combine the oats, brown sugar and remaining flour; cut in butter until the mixture resembles coarse crumbs. Sprinkle over berries. Bake at 350 degrees F for 30 minutes or until golden brown.

Yields 6 servings.

Raspberry Crumble

2 cups crushed raspberries

Juice of 1/2 lemon

1/4 cup butter

3/4 cup all-purpose flour

1 cup granulated sugar

Pinch of salt

Sprinkle berries with half of the sugar; add lemon juice and stir well. Place in a buttered baking dish. Blend butter and remaining sugar, flour and salt. Cover berries with this mixture. Bake at 350 degrees F for 40 minutes.

Serves 4.

Raspberry Peanut Brittle Apple Crisp

5 cups apples
1/2 cup brown sugar
1/2 cup regular sugar
3/4 cup flour
1 teaspoon cinnamon
Raspberries
Peanut brittle
1/2 cup butter

Peel and core the apples. Combine flour, brown sugar, and regular sugar in a bowl. Using a pastry cutter, cut COLD butter into dry ingredients. Add cinnamon. Smash up peanut brittle.

Spray a 9-inch square pan with PAM cooking spray. Place a layer of apples across the bottom of the pan. Place a layer of raspberries on top of the apple layer. Place a layer of dry ingredients on top of the raspberry layer. Place a layer of peanut brittle on top of the dry ingredients. Bake at 350 degrees F for 30 to 40 minutes or until apples are completely soft on the bottom.

Razzleberry Crisp

Serves 8.

Frozen blueberries and cherries do not need to be thawed before using. If raspberries are frozen, thaw and drain before using.

1 cup fresh or frozen raspberries, unsweetened
1 1/2 cups fresh or frozen blueberries, unsweetened
1 1/2 cups fresh or frozen dark sweet pitted cherries, unsweetened
1/4 cup granulated sugar
2 tablespoons cornstarch

Topping

1 cup rolled oats (3 ounces)
3 tablespoons whole wheat flour
1 teaspoon ground cinnamon
3 tablespoons firmly packed brown sugar
2 tablespoons plus 2 teaspoons butter or margarine
2 tablespoons orange juice

Preheat oven to 350 degrees F. Lightly oil a 9-inch pie pan or spray with a nonstick cooking spray.

Place berries in a large bowl. Sprinkle with sugar and cornstarch. Toss to coat berries. Place in prepared pan.

In a medium bowl, combine oats, flour, cinnamon, and brown sugar, mixing well. Add butter and orange juice. Mix until all ingredients are moistened. Distribute evenly over berries. Bake, uncovered, 35 to 40 minutes, until topping is crisp and berry mixture is thick. (Frozen berries may take a little longer to cook than thawed ones.) Serve warm or cold.

Rhubarb Crescent Crunch

3 tablespoons tapioca or 2 tablespoons cornstarch
1 egg, beaten
8 ounces refrigerated crescent rolls
3 cups chopped fresh or frozen rhubarb, thawed and well drained
1 cup granulated sugar

Topping

1/2 to 1 cup chopped nuts
1/2 cup granulated sugar
1/3 cup flour
1 small box instant vanilla pudding and pie filling
1/2 teaspoon cinnamon
6 tablespoons butter

Preheat oven to 375 degrees F.

Soften tapioca in beaten egg for 5 minutes.

Separate crescent dough into two large rectangles. Place in ungreased 13 x 9-inch pan. Press dough to cover bottom, sealing perforations.

Combine egg mixture, rhubarb and sugar; mix well. Spoon rhubarb mixture over dough.

Combine topping ingredients, mix until crumbly. Sprinkle over rhubarb mixture. Bake for 35 to 40 minutes until golden brown.

Serve warm or cool with whipped cream or ice cream.

Serves 12.

Rhubarb Crumble

3 cups diced rhubarb
1 cup granulated sugar
1/2 teaspoon salt
1 tablespoon instant tapioca
1/2 teaspoon cinnamon
1 cup oatmeal
1/4 cup flour
1/3 cup brown sugar
1/4 cup butter

Combine rhubarb, sugar, salt, tapioca and cinnamon. Place in a square baking pan. Combine oatmeal, flour and brown sugar. Cut butter in until crumbly. Spread over rhubarb mixture. Bake at 350 degrees F for 30 minutes.

Rhubarb Crumble with Custard Sauce

8 cups chopped fresh or frozen rhubarb
1 1/4 cups granulated sugar, divided
2 1/2 cups all-purpose flour
1/4 cup packed brown sugar
1/4 cup quick-cooking oats
1 cup cold butter or margarine

In a saucepan, combine rhubarb and 3/4 cup of the sugar. Cover and cook over medium heat, stirring occasionally, until the rhubarb is tender, about 10 minutes. Pour into a greased 13 x 9-inch baking dish.

In a bowl, combine flour, brown sugar, oats and remaining sugar. Cut in butter until crumbly; sprinkle over rhubarb. Bake at 400 degrees F for 30 minutes. Meanwhile, prepare Custard Sauce.

Custard Sauce

6 egg yolks
1/2 cup granulated sugar
2 cups whipping cream
1 1/4 teaspoons vanilla extract

Whisk the egg yolks and sugar; stir in cream. Cook and stir over low heat until a candy thermometer reaches 160 degrees F and mixture thickens, about 15 to 20 minutes. Remove from the heat; stir in vanilla extract.

Serve warm over rhubarb crumble.

Yields 12 servings (2 1/2 cups sauce).

Ritz Apple Crisp

28 Ritz Crackers, finely crushed (1 cup)
1/3 cup firmly packed light brown sugar
1 teaspoon ground cinnamon
1/4 cup (1/2 stick) butter or margarine, softened
2 pounds baking apples (about 6 medium), peeled, thinly sliced
2 teaspoons lemon juice
Vanilla yogurt or whipped topping (optional)

Mix crumbs, sugar and cinnamon. Cut in margarine until mixture holds together. Arrange apple slices in 9-inch pie plate. Sprinkle with lemon juice. Pat crumb mixture gently over apples. Bake at 350 degrees F for 40 minutes or until apples are tender and top is browned.

Serve warm topped with yogurt or whipped topping.

Snow Capped Berry Crisp

1 package yellow cake mix
1/2 cup butter or margarine, melted
1/2 cup chopped nuts, if desired
1 (21 ounce) can cherry or strawberry pie filling
1 (21 ounce) can blueberry pie filling
1 tablespoon lemon juice
Ice cream, if desired

Preheat oven to 350 degrees F.

Stir together cake mix, butter and nuts in large bowl until crumbly; set aside.

Spoon pie fillings randomly in ungreased rectangular pan, 13 x 9 x 2 inches, without mixing them together. Sprinkle lemon juice over fillings. Sprinkle evenly with cake mix mixture. Bake about 45 minutes or until golden brown.

Serve warm with ice cream.

12 to 15 servings

Strawberry Buckle

4 tablespoons (1/2 stick) butter, softened
3/4 cup granulated sugar
1 egg, beaten
1/2 teaspoon vanilla extract
1/2 cup milk
2 cups cake flour, sifted
2 teaspoons baking powder
1/2 teaspoon salt
2 cups fresh strawberries, sliced

Topping

4 tablespoons (1/2 stick) butter, softened
1/2 cup brown sugar
1/3 cup flour, sifted
1/2 teaspoon cinnamon
Dash nutmeg

In large mixing bowl cream sugar and butter until light and fluffy. Blend in eggs and vanilla then milk. In separate bowl sift together dry ingredients. Stir into liquid mixture. Fold in berries. Spread in greased, floured 9-inch square baking pan.

Topping: Cream butter and sugar. Blend in flour and cinnamon. Sprinkle over batter. Dash with nutmeg. Bake in 375 degree F oven for 30 to 35 minutes.

Serve warm with cream.

Strawberry Clafouti

1/2 teaspoon butter
3/4 cup all-purpose flour
4 tablespoons granulated sugar
4 eggs
1 1/4 cups milk (2 percent or fat-free)
1/4 cup crème de cassis (substitute Chambord or raspberry purée)
2 tablespoons plain yogurt or sour cream
4 tablespoons honey
4 cups sliced ripe strawberries
Confectioners' sugar
Sprigs of mint for garnish
Scoops of your favorite ice cream

Preheat the oven to 375 degrees F. Butter a 10-inch cake, quiche or tart pan that is at least 2 inches deep and does NOT have a removable bottom. Set aside.

In a mixing bowl, combine the flour and sugar. In a separate bowl, mix together the eggs, milk, crème de cassis, yogurt and honey until smooth. Slowly incorporate the egg mixture into the flour and sugar mixture, stirring until smooth but not overworked.

Add one-third of the batter to the tart pan and place on the lower rack of the oven. Cook until it starts to firm, about 10 minutes. Remove from the oven and flatten, if necessary, to make room for the remaining mixture. In a separate large bowl, combine the strawberries and the remaining batter. Pour into the tart pan over the existing batter and finish baking until solid and golden, about 40 minutes. Remove from the oven and cool on a wire rack.

Cut into pie-shaped wedges and place in the center of serving plates. Sprinkle the plate and clafouti with confectioners' sugar. Garnish with a sprig of mint and serve with your favorite ice cream.

Serves 8.

Strawberry Crisp

1 cup uncooked oatmeal
1 cup all-purpose flour
1 cup brown sugar
1/4 cup chopped walnuts
1/2 cup butter or margarine
3 cups sliced fresh or frozen strawberries
1/2 cup granulated sugar

Mix together oatmeal, flour and brown sugar. Add nuts. Cut in butter or margarine until crumbly.

In another bowl, mix strawberries and sugar together. Grease an 8-inch square pan. Spread half the crumb mixture on bottom. Cover with strawberries. Spread remaining crumb mixture over top.

Bake at 350 degrees F for 45 minutes.

Serve warm or cold with ice cream, whipped cream or topping.

Zucchini Crisp

1/2 cup butter or margarine
1/4 cup brown sugar, firmly packed
1/4 cup granulated sugar
1 cup flour
4 cups peeled, cored and sliced zucchini
1/2 cup lemon juice
1/2 teaspoon nutmeg
1 teaspoon cinnamon
3/4 cup granulated sugar

Cut butter into brown sugar, the 1/4 cup granulated sugar and flour until the mixture resembles coarse crumbs; set aside.

Cook zucchini and lemon juice for 20 minutes over medium heat. Drain, then add nutmeg, cinnamon and the 3/4 cup granulated sugar. Pour batter into a greased 9 x 13-inch pan and bake at 350 degrees F for 30 minutes. Remove from the oven and sprinkle the crumb mixture over the top. Return to oven and bake for another 10 to 15 minutes, or until brown. It will crisp as it cools.

Ambrosia Cream Pie

1 (11 ounce) can mandarin orange segments, well drained
1 (8 ounce) can crushed pineapple, well drained
1 cup milk
1 small box vanilla instant pudding and pie filling mix
1 cup frozen nondairy whipped topping thawed
1/2 cup sweetened coconut flakes
1 (6 ounce) crumb pie shell
Additional whipped topping (optional)
Additional coconut (optional)

Chop orange segments. Lightly press orange pieces and pineapple between layers of paper towels to remove excess moisture.

In medium bowl, combine milk and pudding mix; stir well. Add whipped topping; stir well. Add coconut, oranges and pineapple; stir well. Pour into crust. Cover; refrigerate overnight or until firm enough to cut.

Garnish with additional whipped topping and coconut if desired.

Apricot Cream Pie

3 1/2 cups canned, peeled apricots
1 can sweetened condensed milk
3 tablespoons pineapple juice
1/4 cup lemon juice
1 graham cracker crust
1/2 pint whipping cream

Drain apricots; mash. Add remaining ingredients. Mix well. Pour into graham cracker pie crust. Chill overnight. Top with whipped cream.

Yields 8 servings.

Avocado Cream Pie

1 large or 2 small avocados
1/2 cup lemon juice
1 cup sweetened condensed milk
8 ounces cream cheese
1 (8 ounce) container Cool Whip
1 (9-inch) graham cracker crust

Blend all ingredients in food processor. Pour into graham cracker crust. Garnish with Cool Whip and freeze about 45 minutes and serve.

Avocado Lime Pie

1 large ripe avocado
1 (14 ounce) can sweetened condensed milk
Grated rind of lime
1/2 cup fresh lime juice
2 egg yolks
Dash of salt
1 baked 9-inch pie shell
Avocado for garnish
Chopped nuts

Mash avocado well (there should be about 1 1/4 cups).

Combine sweetened condensed milk, lime rind and lime juice until mixture is thickened. Fold in avocado. Turn into baked pastry shell and chill for several hours.

Garnish with avocado balls (cut avocado in half and scoop out balls with melon cutter). Cover with fresh lemon juice. Sprinkle with chopped nuts.

Banana Cream Pie

1 (9-inch) pie shell or No-Fuss Homemade Pastry
3/4 cup granulated sugar
1/3 cup cornstarch
2 1/2 cups milk
5 egg yolks
1 tablespoon unsalted butter
1 tablespoon vanilla extract
3 large ripe bananas
1 1/2 cups heavy cream

Line pie shell in pan with foil; fill with dried beans. Bake in 400 degree F oven 15 minutes. Remove foil and weights. Bake 10 to 15 minutes or until golden brown. Cool on rack.

Mix 1/2 cup sugar and cornstarch in heavy-bottomed saucepan. Add milk; cook, stirring, over medium heat to thicken, 5 minutes. Remove from heat. Slowly stir 1 cup hot mixture into yolks in small bowl. Stir yolk mixture back into saucepan. Return to medium heat. Bring to boiling, stirring constantly. Cook, stirring, 3 to 5 minutes, until very thick. Remove from heat. Stir in butter and 2 teaspoons vanilla extract. Place plastic wrap on surface. Cool 15 minutes.

Slice 1 banana; arrange slices in single layer over bottom of crust. Mash second banana in bowl; stir into custard filling. Pour into crust. Place plastic wrap directly over filling. Refrigerate for 4 hours or until firm.

Beat cream, remaining sugar and vanilla extract in bowl until stiff peaks form. Uncover pie. Top with cream. Garnish with third banana, sliced.

No-Fuss Homemade Pastry

1/2 cup shortening
1 1/4 cups flour
1/2 teaspoon salt
3 to 4 tablespoons cold water

Mix shortening, flour and salt with pastry cutter until blended. Slowly pour in cold water, stirring until mixture begins to come together. Shape dough into ball; Press into disk. Wrap in plastic wrap and chill for 30 minutes.

On a floured surface, roll chilled dough into a circle 2 inches larger than bottom of pie plate. To lift pastry onto pie plate, carefully roll halfway around your rolling pin. Gently unroll dough onto pie plate, then press dough into plate without stretching. Flute edges.

Banana Cream Pie Supreme

1/2 cup milk, scalded
2 large egg yolks
1/2 cup granulated sugar
3 tablespoons all-purpose flour
1 1/2 tablespoons butter, unsalted
1 teaspoon vanilla extract
3 bananas, sliced
1 1/2 tablespoons lemon juice
1 cup whipping cream, whipped to soft peaks
1 nut crust
Whipped cream topping
1/8 cup nuts, optional
1 teaspoon gelatin powder, unsweetened

Heat the milk over medium heat to scald.

Beat the egg yolks and gradually add the sugar. Then beat in the flour and gelatin. Gradually stir in the scalded milk, constantly beating with a whisk. Transfer to medium saucepan and cook over medium heat, stirring constantly, (use a whisk). The mixture may lump as it begins to thicken. Bring the mixture to a boil and boil for 1 minute, stirring constantly. Remove the pan from the heat and whisk the butter and vanilla extract in until smooth. Cool the mixture to room temperature.

Peel the bananas, slice, and toss with the lemon juice. Keep refrigerated until ready to add.

Whip the whipping cream until firm but not stiff. Mix about 1/4 of the cream into the cooled egg mixture to lighten it, then fold the remaining cream and bananas into the egg mixture.

Fill the pastry shells and smooth to even.

Spread the whipped cream topping over the top and refrigerate for at least 2 hours.

Banana Meringue Pie

1/2 cup plus 6 tablespoons granulated sugar
6 tablespoons all-purpose flour
1/4 teaspoon salt
2 1/2 cups milk
3 eggs, separated
1 tablespoon butter or margarine
1/2 teaspoon vanilla extract
2 or 3 ripe bananas
Baked 9-inch pie shell
Dash of salt
1/4 teaspoon cream of tartar

Mix 1/2 cup sugar, the flour and salt in top part of double boiler. Add milk and cook over boiling water until thickened, stirring constantly. Cover and cook 10 minutes longer, stirring occasionally. Beat egg yolks. Add a small amount of milk mixture slowly to yolks; return to double boiler and cook 2 minutes, stirring. Remove from heat; add butter and vanilla extract. Cool. Slice bananas into shell; pour cooked mixture over them at once. Add salt and cream of tartar to egg whites; beat until stiff. Gradually add 6 tablespoons sugar, continuing to beat until very stiff. Pile lightly on pie; spread to edge. Bake at 325 degrees F for about 18 minutes.

Banana Pie Royale

2 (8 ounce) containers pineapple yogurt
1/4 cup milk
2 tablespoons rum flavoring
2 small boxes instant banana cream pudding and pie filling mix
2 cups frozen nondairy whipped topping, thawed
1 prepared 9-inch graham cracker crust
1 large banana
1/2 cup shredded coconut, toasted

In large bowl, combine yogurt, milk, rum flavor and pudding mix. With wire whisk, beat until thickened; fold whipped topping into pudding mixture until no streaks remain. Spoon half of pudding mixture into crust.

Peel and slice banana. Arrange in single layer on pie. Spoon remaining pudding mixture on top. Sprinkle toasted coconut around edge; refrigerate 30 minutes or until dessert time.

Garnish top with additional banana slices.

Makes 8 servings.

Black and White Pie

8 ounces miniature marshmallows
1 cup milk
1/8 teaspoon salt
1 teaspoon vanilla extract
1 cup whipped cream
2 (1 ounce) squares unsweetened chocolate, grated
1 graham cracker crust
1/2 cup ground nuts

Put marshmallows and milk in top of double boiler. Heat until marshmallows are melted. Set aside to cool. When cool, stir in salt and vanilla extract. Reserving about 1 tablespoon of chocolate, fold in whipped cream and balance of chocolate. Pour into cooled graham cracker crust. Top with nuts and reserved chocolate. Place in refrigerator to set.

Blueberry Custard Pie

2 cups blueberries
1 (9-inch) baked pie crust, well chilled
1 tablespoon all-purpose flour
1 cup granulated sugar
1 cup evaporated milk
3 large eggs, lightly beaten
1 teaspoon vanilla extract

Preheat oven to 425 degrees F.

Place blueberries into pie crust. Set aside.

In a medium bowl, mix flour with sugar; gradually add evaporated milk, stirring until smooth; whisk in eggs and vanilla extract until blended. Pour mixture over blueberries. If desired, sprinkle with a dash each of cinnamon and nutmeg. Bake for 15 minutes.

Reduce heat to 350 degrees F. Bake for 35 minutes longer. Cool completely before slicing.

Yields 6 servings.

Bluegrass Pie

Pie Crust

1 1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon granulated sugar
8 tablespoons unsalted butter, very cold
2 tablespoons solid shortening, very cold
About 4 tablespoons ice water

Mix flour, salt and sugar. Cut butter into pieces. Cut in butter and shortening until mixture resembles flaky meal. Sprinkle in ice water. Work into a ball that cleans the sides of the mixing bowl. (To mix in a food processor, place dry ingredients in work bowl. Top with pieces of cold butter and shortening, and pulse until mealy. With machine running, pour in ice water all at once. When dough forms a ball that knocks around sides of the bowl, stop machine at once.)

Flatten dough into a disk. Wrap with plastic wrap and chill 30 minutes (or freeze).

Roll dough into a circle 3 to 4 inches wider than pie plate, set in the plate, and trim with scissors so dough extends 3/4 inch beyond the rim. Fold this overhand under so it is even with plate's rim and crimp into large flutes. Chill 30 minutes, while you prepare the filling.

Filling

4 tablespoons unsalted butter
1/4 cup brown sugar
1/2 cup granulated sugar
2 tablespoons flour
3 eggs
1/2 cup dark corn syrup
Pinch of salt
1 teaspoon vanilla extract
1/4 cup bourbon
1 cup chopped walnuts
1 cup chocolate chips (or more — may also use
half white and half dark chocolate)

Preheat oven to 375 degrees F.

Cream butter and sugars until fluffy. Add flour and mix until absorbed. Add eggs, one at a time, mixing well after each addition. Add corn syrup, salt, vanilla extract and bourbon. Fold in nuts. Sprinkle chocolate chips over the bottom of the pie crust. Immediately pour in batter. Bake 40 minutes. Remove from oven and let set before serving. The pie should be chewy but not runny. It may be re-warmed slightly for serving. Served topped with vanilla ice cream or Tangy Whipped Cream.

Tangy Whipped Cream

1 cup cream
1 cup sour cream or crème fraîche

In a cold bowl with cold beaters, whip cream to medium-stiff peaks. Fold in sour cream.

Burnt Orange Meringue Pie

1 cup granulated sugar
1/3 cup cornstarch
1 1/2 cups water
4 egg yolks, lightly beaten
1/4 cup fresh orange juice
2 tablespoons grated orange peel
2 tablespoons butter or margarine
1 baked 9-inch pie shell

Meringue

4 egg whites
1/4 teaspoon cream of tartar
1/2 cup granulated sugar
2 tablespoons orange flavored liqueur

Preheat oven to 400 degrees F.

Combine sugar and cornstarch in medium saucepan. Blend water and egg yolks; gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in orange juice, orange peel and butter. Immediately pour mixture into prepared pie shell.

Combine egg whites and cream of tartar in a large mixer bowl, making sure bowl and beaters are free of any grease. Gradually beat in sugar 2 tablespoons at a time, beating until whites are stiff and glossy. Do not underbeat.

Fold in orange liqueur. Spread meringue over pie filling, sealing carefully to edges of crust. Bake until meringue is just golden brown, about 9 minutes. Cool completely on rack before slicing and serving.

Serves 8.

Buttermilk Cream Pie

1 cup granulated sugar minus 2 tablespoons
1/4 cup flour plus 2 tablespoons
1 (5 ounce) can evaporated milk
1 1/3 cups buttermilk
3 egg yolks
1 teaspoon vanilla extract
1 (9-inch) pie shell, baked

Mix sugar and flour and add evaporated milk, buttermilk and egg yolks. Stir until smooth. Place in medium-size saucepan over medium heat and stir constantly until it thickens and begins to boil. Remove from heat, let cool, and add vanilla extract. Pour into baked 9-inch pie shell.

Meringue

3 egg whites
6 tablespoons granulated sugar
1/4 teaspoon baking powder

Beat egg whites until stiff. Add sugar gradually. Beat well and fold in baking powder. Place on top of pie filling and bake at 325 degrees F for 15 minutes.

Butterscotch Cream Pie

Filling for 9-inch pie

1 cup brown sugar, packed
1/4 cup cornstarch
1/2 teaspoon salt
1 cup water
1 2/3 cups milk
1/3 cup butter
3 egg yolks, slightly beaten
1 1/2 teaspoons vanilla extract

Filling for 8-inch pie

3/4 cup brown sugar, packed
3 tablespoons cornstarch
1/2 teaspoon salt
3/4 cup water
1 1/4 cups milk
1/4 cup butter
2 egg yolks, slightly beaten
1 teaspoon vanilla extract

Preheat oven to 400 degrees F.

Mix in saucepan brown sugar, cornstarch and salt. Gradually stir in water and milk. Add butter. Cook over medium heat until mixture thickens and boils. Boil 1 minute.

Remove from heat. Gradually stir at least half of hot mixture into egg yolks. Blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly.

Remove from heat. Blend in vanilla extract. If pie is to be finished with meringue instead of Whipped Cream Topping, pour immediately into baked pie shell. Spread meringue lightly on top, sealing to edge of crust to prevent shrinking. Bake for 8 to 10 minutes or until delicately browned. Let cool at room temperature.

Whipped Cream Topping

Instead of using meringue, this pie may be chilled thoroughly and topped with sweetened whipped cream. Decorate with toasted nuts, if desired.

Butterscotch Meringue Pie

1 (9-inch) pie shell, baked
1 cup packed light brown sugar
1/4 cup cornstarch
1/2 teaspoon salt
1 cup water
1 2/3 cups milk
1/3 cup butter
3 egg yolks (reserve whites)
1 1/2 teaspoons vanilla extract
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons granulated sugar

Mix brown sugar, cornstarch and salt in a saucepan. Gradually stir water and milk into ingredients in saucepan. Add butter (NOT margarine) to ingredients in saucepan. Cook the mixture over medium heat (stove burner set to medium), stirring constantly, until it thickens and boils. After it reaches the boiling point, boil it for one minute. Remove the saucepan from the burner.

Slightly beat egg yolks. Gradually stir at least half of the hot mixture into the beaten egg yolks. Blend this mixture into the remaining mixture in the saucepan. Boil the mixture for one minute, stirring constantly. Remove the saucepan from the burner. Blend vanilla extract into the mixture in the saucepan. Pour the mixture into the baked pie crust.

Make a meringue with the leftover egg whites. Add cream of tartar to the egg whites. Beat the egg whites and the cream of tartar until they are frothy. Gradually beat in the sugar, a little at a time. Beat the mixture until it is stiff and glossy.

Spread the meringue over the hot pie filling. To prevent weeping or shrinking, tightly seal the meringue to the edge of the crust. Bake the pie in a 400 degree F oven for 8 to 10 minutes to brown the meringue.

Butterscotch Pie

1 can sweetened condensed milk
1 1/2 cups butterscotch morsels
1 cup granulated sugar, divided
3 tablespoons cornstarch
3 eggs, separated
1 baked pie shell

Combine milk with 2/3 can water in a saucepan. Heat to simmer. Add butterscotch morsels. Stir until melted. Add 2/3 cup sugar and cornstarch to egg yolks in a bowl. Beat well. Stir a small amount of hot mixture into egg yolks. Stir egg yolks into the hot mixture. Continue cooking, stirring until thickened. Pour into pie shell. Beat egg whites until soft peaks form. Add remaining sugar gradually, beating until stiff. Cover pie mixture. Seal edges. Bake at 350 degrees F for 25 minutes.

Butterscotch Pies

2 cups granulated sugar
9 tablespoons milk
1 cup butter
3 egg yolks
2 cups milk
9 tablespoons flour
2 baked pie shells

Brown sugar, the 9 tablespoons milk and butter in a skillet until as brown as you want it. Beat the egg yolks, 2 cups milk and flour. Pour into the skillet and cook until thick. Pour into pie shells. Top with vanilla-flavored meringue and brown in the oven.

Cantaloupe Pie

Cooked, mashed pulp of 1 cantaloupe
1/2 cup granulated sugar
8 tablespoons flour
1/4 teaspoon salt
3 egg yolks
2 tablespoons water
1 tablespoon butter
1 baked pie shell

Combine dry ingredients and add to hot pulp. Stir until thick. Beat yolks and water. Add a little cantaloupe mixture to yolks to heat gradually. Continue cooking, stirring until thick and creamy. Add butter and pour into baked, cooled pie shell. Cover with Meringue.

Meringue

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons granulated sugar

Beat all the ingredients until stiff. Top pie and bake in preheated 400 degrees F oven until delicately brown on top.

Caramel Candy Pie

Single pie crust of your choice

Filling

1 envelope unflavored gelatin
1/4 cup cold water
1 cup milk
1 (14 ounce) package caramels
1 1/2 cups whipped cream

Topping

2 tablespoons granulated sugar
1/4 cup slivered almonds

Preheat oven to 450 degrees F.

Make pie crust of your choice for an unfilled one crust pie using a 9 inch pie pan. Bake at 450 degrees F for 9–11 minutes or until light golden brown. Cool completely.

In a small bowl, soften gelatin in water; set aside.

In a medium heavy saucepan, combine milk and caramels, cook over low heat until caramels are melted and mixture is smooth, stirring frequently. Add softened gelatin; stir until gelatin is dissolved. Refrigerate about 1 hour or until mixture is slightly thickened but not set; stirring occasionally.

Fold caramel mixture into whipped cream. Pour into cooled baked crust; spread evenly. Refrigerate 2 hours or until firm.

In a small skillet, combine sugar and almonds; cook over low heat until sugar is melted and almonds are golden brown, stirring constantly. Immediately spread on foil or greased cookie sheet. Cool; break apart.

Just before serving, garnish pie with caramelized almonds.

Caramel Pie

3 tablespoons butter or margarine

4 tablespoons all-purpose flour

1 cup dark brown sugar

1 egg

1 cup milk

1 (8-inch) baked pie shell

1/2 pint whipping cream

**Cream butter or margarine, flour and brown sugar. **

Beat egg with milk and add to creamed mixture. Cook in double boiler until thick. Cool.

Fill baked pie shell with mixture. Top with whipped cream.

Carob and Honey Cream Pie

1 pound cream cheese, softened
1/4 cup honey
1/2 cup heavy cream
2 tablespoons vanilla extract
3 tablespoons carob powder
1 (9-inch) pie shell, pre-baked
1 cup pecan halves

Blend thoroughly the cream cheese, honey, cream and vanilla extract. Divide into 2 portions and add carob powder to 1 portion. Spread the carob portion on the bottom of the baked pie shell and cover with the other portion of cream cheese mixture. Decorate with pecans and refrigerate for at least 8 hours or overnight.

Chess Pie

1 (9-inch) pie shell, unbaked
1/2 cup butter or margarine, melted
1 1/2 cups granulated sugar
3 eggs
1 teaspoon vanilla extract
Pinch of salt
3/4 tablespoon vinegar

Prepare unbaked pie shell. Mix butter and sugar and simmer slowly, stirring, for 5 minutes. Remove from heat and let cool slightly, stirring constantly.

Add eggs, one at a time, beating well. Add vanilla extract, salt and vinegar; mix well. Pour filling into pie shell and bake at 400 degrees F for 15 minutes; reduce heat to 350 degrees F and bake for 20 to 30 minutes. Shake pie gently. It is done when center quivers slightly.

Do not try to double recipe. Pie keeps well in the refrigerator overnight. Can freeze and reheat. Pie may be cut in slivers for finger desserts.

Chocolate Angel Pie

Meringue Shell

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
1/2 cup walnuts or pecans, finely chopped

Beat egg whites with salt and cream of tartar until foamy. Add sugar, 2 tablespoons at a time, beating well after each addition. Continue beating to very stiff peaks. Fold in vanilla extract and nuts. Spoon into lightly-greased, 8-inch pan to form next-like shell; build sides up 1/2 inch above edge of pan. Bake for 50 to 55 minutes at 300 degrees F. Cool.

Chocolate Cream Mixture

1 (4 ounce) bar Baker's German sweet chocolate
3 tablespoons water
1 teaspoon vanilla extract
1 cup whipping cream

Stir chocolate in water over low heat until melted. Cool until thickened. Add vanilla extract. Whip cream. Fold into chocolate mixture. Pour into meringue shell. Chill for 2 hours.

Serves 6 or 8.

Chocolate Chess Pie

1 (9-inch) pie shell, unbaked
1 1/2 cups granulated sugar
3 tablespoons cocoa
1/4 cup margarine, melted
2 eggs, slightly beaten
1/8 teaspoon salt
1 (5.33 ounce) can evaporated milk
1 teaspoon vanilla extract
1/2 to 3/4 cup chopped pecans (optional)

Prepare unbaked pie shell.

Mix sugar, cocoa and margarine. Stir well. Add eggs and beat with electric mixer for 2 1/2 minutes.

Add salt, milk and vanilla extract. Stir in pecans, if desired. Pour filling into pie shell. Bake at 350 degrees F for 35 to 45 minutes.

Chocolate Cherry Cream Pie

22 graham crackers
2 tablespoons granulated sugar
6 tablespoons butter, melted
1 small box instant chocolate pudding mix
1/2 container Cool Whip
1 can cherry pie filling

Crush crackers into fine crumbs. Combine well with sugar and butter. Press firmly into 9-inch pie plate. Bake at 350 degrees F for 8 minutes. Cool before filling.

Prepare pudding as directed for pie filling. Chill for 30 minutes, then spread into crust. Spread Cool Whip carefully on top. Spoon cherries on top. Chill for 2 hours before serving.

Chocolate Cream Pie

1 (9-inch) baked pastry shell

**1 cup granulated sugar
1/2 cup all-purpose flour
6 tablespoons unsweetened cocoa powder
1/2 teaspoon salt
2 cups milk
3 egg yolks slightly beaten
1/2 cup butter or margarine
2 teaspoons vanilla extract**

Meringue

**4 egg whites
1/2 teaspoon cream of tartar
6 tablespoons granulated sugar**

Combine sugar, flour, cocoa and salt in medium saucepan; stir in milk. Cook over medium heat, stirring constantly until mixture boils; remove from heat. Stir half of the mixture into beaten egg yolks; return mixture to sauce pan. Continue cooking and stirring over medium heat until mixture boils; boil and stir for 1 minute. Remove from heat and stir in butter and vanilla extract. Cool for 10 minutes, then pour into pie shell.

Heat oven to 350 degrees F.

Meanwhile, prepare meringue: In a small mixer bowl, beat egg whites and cream of tartar until foamy. Gradually add sugar and beat until stiff peaks form. Spread this on warm pie filling, carefully sealing to the edges of crust.

Bake 5 to 8 minutes, or just until meringue is lightly browned. Cool to room temperature; chill for several hours. Refrigerate leftovers.

Chocolate Ice Box Pie

1 (9-inch) pie shell, baked
1 (14 ounce) can sweetened condensed milk
2 (1 ounce) squares unsweetened chocolate
1/4 teaspoon salt
1/2 cup water
1/2 teaspoon vanilla extract
1 cup whipping cream, whipped

Prepare baked pie shell. Cook first 3 ingredients in top of double boiler over hot water until thick. Add water slowly and let thicken again. Stir in vanilla extract. Pour into pie shell; refrigerate. Serve cold with whipped cream on top.

Chocolate Icebox Pie

2 cups milk
1 1/2 squares baking chocolate
2/3 cup granulated sugar
3 tablespoons cornstarch
1/2 teaspoon salt
3 egg yolks
2 tablespoons butter
1 teaspoon vanilla extract

Scald milk with baking chocolate. Mix in sugar, cornstarch, salt, and then stir in milk and cook in double boiler for 10 minutes until thickened.

Stir a small amount of the liquid into beaten egg yolks, being careful not to curdle them, then add the rest of the liquid. Stir and cook for 2 minutes.

Add butter and vanilla extract, then cool. Beat well and pour into pastry shell, top with whipped cream, and chill until quite firm.

Servings: 6

Chocolate Pie

1 1/4 cups granulated sugar
1/2 cup cocoa
1/3 cup cornstarch
1/4 teaspoon salt
3 cups milk
3 tablespoons butter
1 1/2 teaspoons vanilla extract

Combine all dry ingredients; gradually stir in milk while on medium heat and bring to a boil. Boil for 1 minute. Remove from heat and add butter and vanilla extract. Pour into a baked deep dish pie shell. Cover with plastic wrap and chill several hours; then cover with whipped cream and shaved chocolate.

Chocolate Silk Pie

1/2 cup butter (no substitute)
3/4 cup confectioners' sugar, sifted
2 (1 ounce) squares cooking chocolate, melted
1 teaspoon vanilla extract
2 eggs, cold
1 (9-inch) pie shell, baked
1 cup heavy cream, whipped

Cream butter. Add sugar. Beat until light and smooth. Add melted chocolate and vanilla extract. Beat until smooth. Add eggs one at a time; beat 5 minutes after each addition. Pour into baked pie shell. Chill in refrigerator until set.

Top with whipped cream or Dream Whip.

Citrus Cream Crumble Pie

1 baked 9-inch pie shell
1 envelope unflavored gelatine
1/4 cup cold water
4 eggs
1/2 cup lemon juice
3 tablespoons orange juice
1 1/4 cups granulated sugar
1/4 cup cornstarch
1 1/4 cups water
1/4 teaspoon salt
1 teaspoon lime peel
1 1/2 cups frozen whipped topping
8 pecan shortbread cookies

Soften gelatine in bowl with 1/4 cup cold water.

In a bowl combine sugar, corn starch, and salt. Mix well.

In saucepan, beat eggs until frothy and lemon colored. Add juices and water, mix well. Stir in sugar mixture. Cook over medium-high heat until thickened about 10–12 minutes.

Remove from heat and stir in gelatine and lime peel. Chill until mixture begins to set.

Remove 1/2 cup of the citrus mixture. Pour remaining into pie shell—shell. Fold whipped topping into remaining citrus mixture. and spread on top of set filling. Let chill an additional hour.

Crumble pecan shortbread cookies and sprinkle on top of pie before serving.

Coconut Almond Cream Pie

1 1/3 cups plus 1/2 cup flaked coconut
1 cup almonds, toasted and finely chopped
3 tablespoons butter or margarine, melted
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk
4 egg yolks
1/2 cup water
1 teaspoon almond extract or 2 tablespoons almond-flavored liqueur
1 small box vanilla flavor pudding mix (not instant)
1 (8 ounce) container sour cream, at room temperature
Whipping cream, whipped

Preheat oven to 325 degrees F.

Combine 1 1/3 cups coconut, chopped almonds and butter; press firmly on bottom and up side to rim of 9-inch pie plate to form crust. Bake 20 minutes. Cool.

In heavy saucepan, beat sweetened condensed milk with egg yolks. Add water, extract and pudding mix; beat until well blended. Over medium heat, cook and stir until thickened and bubbly. Cool 15 minutes.

Beat in sour cream. Stir in remaining 1/2 cup coconut. Pour into prepared crust; cover. Chill thoroughly. Top with whipped cream. Garnish as desired. Refrigerate leftovers.

Coconut Cream Pie

Filling

4 tablespoons granulated sugar
5 tablespoons flour
1/4 teaspoon salt
2 cups milk
3 egg yolks, slightly beaten
1 cup shredded coconut
2 teaspoons vanilla extract

1 baked 9-inch pie shell

Meringue

2 egg whites
4 tablespoons granulated sugar
1/2 cup shredded coconut

Filling: Combine sugar, flour and salt and add milk and egg yolks, mixing thoroughly. Cook until thickened. Add the 1 cup coconut and vanilla extract. Cool slightly, then turn into pie shell.

Meringue: Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling; sprinkle with the 1/2 cup coconut. Bake at 325 degrees F for 15 minutes or until lightly browned.

Coconut Dream Pie

Makes 1 (9-inch) pie

1 (9-inch) pie crust, baked and cooled

Filling

2/3 cup granulated sugar

1/4 cup cornstarch

1/4 teaspoon salt

1 cup canned unsweetened coconut milk

1 1/2 cups whole milk

4 large egg yolks

3 tablespoons unsalted butter, cut into tablespoons

2 teaspoons vanilla extract

1 1/2 cups sweetened shredded coconut, toasted
(divided use)

Topping

1 1/2 cups heavy cream

2 tablespoons confectioners' sugar

1 teaspoon vanilla extract

Freshly grated nutmeg, for garnish

Filling: In a medium saucepan, stir together the sugar, cornstarch, and salt until well combined. Gradually whisk in 1/4 cup of the coconut milk to form a smooth paste. Whisk in the remaining coconut milk and the whole milk. Place over medium heat and bring to a slow boil, whisking constantly. Remove the pan from the heat.

In a medium bowl, whisk the egg yolks until smooth. Whisk about 1/2 cup of the hot coconut mixture into the yolks, then add the yolk mixture to the saucepan. Raise the heat to medium-high and bring to a boil, whisking constantly. Continue to boil, whisking constantly, for 1 minute, or until very thick.

Remove from the heat, scrape the bottom of the pan with a spatula, and whisk until smooth. Whisk in the butter pieces until melted. Whisk in the vanilla and 1 1/4 cups of the toasted coconut (reserve the remaining 1/4 cup toasted coconut for garnish).

Spoon the warm filling into the pie crust and press a piece of plastic wrap directly on its surface. Refrigerate the pie for at least 4 hours, or until thoroughly chilled.

Whipped Cream Topping: In an electric mixer, using the whisk attachment or beaters, beat the cream on medium low speed for 30 seconds. Increase the speed to medium-high and add the confectioners' sugar and vanilla. Beat until the cream forms soft peaks.

Remove the plastic wrap. Spread the whipped cream over the chilled pie and using a rubber spatula, sweep it into dramatic swirls.

Sprinkle with the nutmeg and the reserved toasted coconut. Serve immediately or refrigerate until ready to serve.

Coffee Chiffon Pie

1 envelope unflavored gelatine
1 cup granulated sugar, divided
1/8 teaspoon salt
3 eggs, separated
1/4 cup brewed and cooled coffee with chicory
1 teaspoon coffee liqueur or vanilla extract
3/8 cup heavy cream, whipped
1 (9-inch) graham cracker pie crust

Mix together gelatine, 1/2 cup sugar and salt in top of double boiler. Beat together egg yolks and coffee. Stir into gelatine mixture. Cook over boiling water, stirring constantly, until dissolved. Remove from heat and stir in coffee liqueur or vanilla extract. Chill until it is the consistency of unbeaten egg whites.

Beat egg whites until soft peaks form. Gradually add 1/2 cup sugar, beating until stiff and dry. Fold in gelatine mixture and whipped cream. Turn into pie crust and chill until firm.

Crackling Coconut Cream Pie

3 tablespoons cornstarch
1/4 teaspoon salt
1 2/3 cups water
1 can regular or low fat sweetened condensed milk
4 egg yolks
1/2 cup sweetened, flaked coconut, toasted
1 teaspoon vanilla extract
1 (9-inch) frozen deep dish pie shell, baked and cooled
2 to 3 cups whipped cream (optional)
Additional toasted coconut (optional)
Mango coulis/sauce (optional)

Dissolve cornstarch and salt in water; whisk in Eagle Brand, egg yolks and coconut. Cook over medium heat, stirring constantly, until thick and bubbly. Remove from heat; stir in vanilla extract. Pour filling into baked pie shell; cool. Cover and chill for 3 to 4 hours.

Spread whipped cream over top of pie and sprinkle with toasted coconut. Serve pie slices on a bed of mango coulis, if desired.

Cranberry Cream Pie

8 ounces cream cheese, softened
1 cup whipping cream
1/4 cup granulated sugar
1/2 teaspoon vanilla extract
1 (16 ounce) can whole berry cranberry sauce
1 graham cracker crust

Beat the cream cheese until smooth.

In another bowl combine whipping cream, sugar and vanilla extract. Beat until soft peaks form. Beat into cream cheese until well blended. Fold in the cranberry sauce. Spoon into crust. Freeze.

Remove from freezer 15 minutes before serving. If properly wrapped, this pie will freeze well for up to 2 weeks.

Creamy Chocolate Pie

1/2 cup water
1 tablespoon cornstarch
1 (14 ounce) can chocolate sweetened condensed milk
3 egg yolks, slightly beaten
2 tablespoons butter or margarine
1/2 teaspoon vanilla extract
1 graham cracker pie crust
Whipped topping

Stir together water and cornstarch. In saucepan, combine sweetened condensed milk and egg yolks; stir in cornstarch mixture. Cook over medium–low heat, stirring constantly until thick and bubbly, about 12 to 15 minutes.

Remove from heat; stir in butter and vanilla extract. Spoon into pie crust. Chill 3 hours or until set.

Top with whipped topping. Refrigerate leftovers.

Creamy Lemon Meringue Pie

Makes one 8– or 9–inch pie

1 (8– or 9–inch) baked pastry shell or graham cracker crumb crust

3 eggs, separated

1 (14 ounce) can EAGLE BRAND Sweetened Condensed Milk

1/2 cup lemon juice from concentrate

Few drops yellow food coloring, if desired

1/4 teaspoon cream of tartar

1/3 cup granulated sugar

Preheat oven to 350 degrees F.

In medium mixing bowl, beat egg yolks; stir in EAGLE BRAND, lemon juice and food coloring if desired. Pour into prepared pastry shell.

In small mixer bowl, beat egg whites with cream of tartar until soft peaks form; gradually add sugar, beating until stiff but not dry. Spread meringue on top of pie, sealing carefully to edge of shell. Bake 12 to 15 minutes or until golden brown. Cool.

Chill thoroughly. Refrigerate leftovers.

Creamy Lemon Pie

1 (8- or 9-inch) graham cracker pie crust
3 egg yolks
1 (14 ounce) can sweetened condensed milk
1/2 cup fresh lemon juice
Grated rind of 1 or 2 lemons, as desired
Yellow food coloring
Whipped cream

Preheat oven to 325 degrees F.

Beat eggs with milk, lemon juice, lemon rind and coloring. Pour into pie shell and bake 30 minutes. Cool and then chill before serving. To serve, garnish with whipped cream and lemon slices.

Crystal Light Lemonade Pie

1 graham cracker crust

8 ounces cream cheese

1/4 cup milk

1 container Crystal Light Lemonade mix

8 ounces Cool Whip

Mix cream cheese and milk until smooth. Add Crystal Light Lemonade mix. Blend well then add Cool Whip; blend well. Pour into crust. Chill for at least 3 to 4 hours.

Custard Pie

10 eggs, beaten
1 cup granulated sugar
1/2 teaspoon nutmeg
1 teaspoon vanilla extract
1 quart scalded milk
1 tablespoon butter

Scald milk and butter. Let cool and then add to egg mixture composed of eggs, sugar, nutmeg and vanilla extract. Pour mixture into pie crust-lined (deep-dish) 9-inch pie plate. Place in a 450 degrees F preheated oven. Bake 20 minutes only. Turn heat completely off. Let pie stand in oven for 1 hour.

Deep South Lemon Pie

5 egg whites
2 tablespoons granulated sugar
1 can sweetened condensed milk
1/2 cup lemon juice
1/2 teaspoon yellow food coloring
1 baked graham cracker crust

Make graham cracker crust according to box directions. Be sure to bake for 8 minutes at 350 degrees F. Let cool. Reserve 1/2 cup crumbs for pie topping. Grate 1 tablespoon lemon rind and sprinkle on crust. Let stand while filling is being made.

For filling, beat egg whites very stiff, adding sugar gradually. Mix in a separate bowl sweetened condensed milk, lemon juice and food coloring. When this is mixed well, fold into stiffly beaten egg whites. Pour mixture into graham crust. Sprinkle with 1/2 cup graham crumbs. Keep refrigerated. This pie may also be frozen for future use.

Double-Layer Pumpkin Pie

4 ounces cream cheese, softened
1 tablespoon milk or half-and-half
1 tablespoon granulated sugar
1 1/2 cups thawed whipped topping
1 (6 ounce) graham cracker pie crust
1 cup cold milk or half and half
2 small boxes vanilla instant pudding and pie filling
1 (16 ounce) can pumpkin
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes. (Mixture will be thick.) Stir in pumpkin and spices with wire whisk; mix well. Spread over cream cheese layer. Refrigerate at least 3 hours.

Garnish with additional whipped topping and nuts if desired.

Makes 8 servings.

East Texas Buttermilk Pie

1 (9-inch) pie shell, baked
3 rounded tablespoons flour
1 1/2 cups granulated sugar
1/2 teaspoon salt
1/2 cup butter, melted
3 eggs, slightly beaten
1 cup buttermilk
1 teaspoon vanilla extract
Nutmeg, to taste
Cinnamon, to taste

Mix flour, sugar and salt; add to butter. Add eggs, buttermilk and vanilla. Mix and pour into pie shell; sprinkle with nutmeg and cinnamon. Bake at 350 degrees F for 50 minutes. Test with knife. It should come out clean when pie is done.

Famous Pumpkin Pie

2 eggs, slightly beaten
1 (16 ounce) can solid pack pumpkin
3/4 cup granulated sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 (12 ounce) can evaporated milk
1 (9-inch) unbaked pie crust*

Combine filling ingredients in order given; pour into pie crust. Bake in a preheated 425 degrees F oven for 15 minutes. Reduce temperature to 350 degrees F. Bake an additional 40 to 50 minutes or until knife inserted near center comes out clean. Cool; garnish, if desired, with whipped topping.

* If using shallow frozen pie crusts, this recipe makes two pies. To bake them, preheat cookie sheet while preheating oven to 425 degrees F. Bake for 15 minutes. Reduce temperature to 350 degrees F, then bake an additional 20 to 30 minutes or until pie tests done.

Florida Key Lime Pie

1 can sweetened condensed milk

8 ounces cream cheese, at room temperature

1/2 cup plus 2 tablespoons lime juice

Mix all ingredients well. Pour into an 8- or 9-inch prepared graham cracker pie crust. Serve ice cold, but not frozen.

Frango Chocolate Cappuccino Mousse Pie

1 cup flour
1/2 cup powdered sugar
1/2 cup (1 stick) butter, room temperature
1/2 cup finely chopped pecans
3 ounces cream cheese, room temperature
4 teaspoons instant Amaretto–flavored cappuccino powder
1 teaspoon vanilla extract
1 1/2 cups melted, then cooled Frango chocolates (about 33 mints)
2 cups whipped cream
Frango chocolates and/or pecan halves for garnish

Preheat oven to 350 degrees F.

Combine flour, powdered sugar, butter and pecans. Mix using 2 knives. Pat onto bottom of and up sides of 9–inch pie plate. Bake 15 minutes or until done. Remove from oven and cool.

Combine cream cheese, cappuccino powder, vanilla and melted chocolate. Mix well. Fold in whipped cream. Spoon into cooled crust and refrigerate at least 3 hours before serving. Garnish with chocolates and/or pecans.

Makes 6 servings.

Frango Mint Chocolate Cream Pie

1 (8 ounce) Frango Mint Chocolate Baking Bar*, coarsely chopped
1/3 cup milk
1 1/2 cups miniature marshmallows
2 cups whipping cream, divided
1 (6 ounce) chocolate cookie crumb crust
Frango Mint Chocolate Baking Bar shavings (garnish)
Sprigs of mint (garnish)

Melt the 8 ounce Frango Mint Chocolate Baking Bar, milk and marshmallows in a heavy small saucepan over medium low heat, stirring constantly. Stir just until chocolate and marshmallows are melted and smooth. Place in medium bowl. Cool.

In another bowl whip 1 cup of the cream until stiff. Fold one-third of whipped cream into chocolate mixture to lighten. Gently fold remaining two-thirds whipped cream into lightened chocolate mixture. Spoon into crust. Cover; chill several hours or overnight.

When ready to serve, whip remaining 1 cup cream. Spoon into pastry bag fitted with large star tip. Pipe rosettes around edge of pie. (Or spread whipped cream over chocolate pie.) Garnish with chocolate shavings. Place mint sprigs in center of pie.

*** 8 ounce milk chocolate baking bar may be substituted for mint baking bar**

French Coconut Pie

1 cup butter, melted
1 1/2 cups granulated sugar
3 eggs, beaten
1 (3 1/2 ounce) can flaked coconut
1 tablespoon vinegar
1 teaspoon vanilla extract
1 (9-inch) unbaked pie shell

Mix all ingredients until well blended. Pour into pie shell and bake at 350 degrees F for 1 hour.

French Silk Chocolate Pie

1 (8-inch) baked pastry shell
1/2 cup butter
3/4 cup granulated sugar
1 (1 ounce) square unsweetened chocolate
1/2 teaspoon vanilla extract
2 eggs

Melt chocolate and let cool.

Cream butter; add sugar gradually, creaming well. Blend in cooled, melted chocolate. Add vanilla extract. Add eggs, one at a time, beating 5 MINUTES after each addition. Turn filling into cooled shell. Chill pie in freezer for 10 minutes, then in the refrigerator for 1 to 2 hours before serving.

If desired, serve garnished with whipped cream and chopped nuts.

French Silk Pie

1 cup whipping cream
1 (6 ounce) package semisweet chocolate pieces
1/3 cup butter
1/3 cup granulated sugar
2 beaten egg yolks
3 tablespoons creme de cacao or whipping cream
1 baked 8- or 9-inch pastry shell
Whipped cream (optional)
Chocolate curls or miniature chocolate pieces (optional)

In a heavy 2-quart saucepan combine the 1 cup whipping cream, chocolate pieces, butter, and sugar. Cook over low heat, stirring constantly, until chocolate is melted. This should take about 10 minutes. Remove saucepan from heat.

Gradually stir about half of the hot mixture into the beaten egg yolks. Return egg mixture to saucepan. Cook over medium-low heat, stirring constantly, until mixture is slightly thickened and nearly bubbly. This should take 3 to 5 minutes. Remove saucepan from heat. (Mixture may appear to separate.)

Stir in creme de cacao or whipping cream. Place saucepan in a bowl of ice water; stir occasionally until mixture stiffens and becomes hard to stir (20 minutes). Transfer chocolate mixture to a medium mixing bowl.

Beat the cooled chocolate mixture with an electric mixer on medium to high speed for 2 to 3 minutes or until light and fluffy. Spread filling in a baked pastry shell. Cover and chill pie about 5 hours or until set, or for up to 24 hours.

At serving time, top each serving with whipped cream and sprinkle with chocolate curls or pieces, if desired.

Makes 10 servings.

Fresh Coconut Cream Pie

2 cups milk
1/2 cup granulated sugar
Pinch of salt
3 tablespoons cornstarch
4 egg yolks
1 teaspoon water
1/2 cup grated fresh coconut
1 tablespoon butter
1/2 teaspoon vanilla extract
1 (9-inch) baked pie shell

Combine milk, sugar and salt in a double boiler and bring to a near boil. Blend cornstarch, egg yolks, water, and add to milk mixture. Add coconut. Cook over hot water until custard thickens. Add butter and vanilla extract. Cool. Top with meringue or whipped cream.

Meringue

4 egg whites
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1/4 cup granulated sugar
1/2 cup grated fresh coconut

Beat egg whites with cream of tartar and salt until soft peaks are formed. Gradually add sugar, beating constantly. When meringue is fairly stiff, pile lightly onto filled pie. Be sure to seal edges. Sprinkle coconut on top. Bake at 400 degrees F for 10 minutes or until lightly browned.

Frozen Cranberry Cream Pie

One graham cracker crust
8 ounces cream cheese
1 cup whipping cream
1/4 cup granulated sugar
1/2 teaspoon vanilla extract
1 (16 ounce) can whole cranberry sauce

Beat cream cheese until fluffy.

Combine whipping cream, sugar and vanilla extract; whip until thickened but not stiff. Gradually add to cream cheese, beating until smooth and creamy. Fold in cranberry sauce, reserving a few whole cranberries for garnish. Spoon into crust: freeze until firm.

Remove from freezer 10 minutes before serving. Top with additional whipped cream and reserved cranberries.

Guava Custard Pie

4 eggs
1/2 can condensed milk
2 cups fresh whole milk
3 tablespoons granulated sugar
1 tablespoon lemon juice
6 medium guavas

Peel guavas, remove seeds. Cut into small pieces. Combine ingredients in order given: egg, milks, sugar, lemon juice and guavas. Pour into unbaked pie shell. Bake at 450 degrees F for 10 minutes. Reduce heat to 325 degrees F and bake 30 to 40 minutes longer until knife comes out clean.

Hawaiian Banana Cream Pie

2 egg whites
1 cup chopped cashews or Macadamia nuts
1 (3 1/2 ounce) can flaked coconut
2 tablespoons brown sugar
3/4 cup granulated sugar
3 tablespoons cornstarch
3 egg yolks, beaten
1 1/2 cup milk
1 tablespoon butter or margarine, melted
1 teaspoon vanilla extract
1/2 cup whipping cream, whipped
2 bananas, divided
1/2 cup finely chopped cashews or Macadamia nuts

Beat egg whites (at room temperature) until stiff peaks form. Combine the 1 cup cashews or Macadamia nuts, coconut and brown sugar; fold into egg whites. Spread mixture in bottom and on sides of a 9-inch pie pan, forming a shell. Bake at 375 degrees F for 7 to 10 minutes or until lightly browned. Cool on a wire rack.

Combine sugar and cornstarch in a saucepan. Combine egg yolks and milk; slowly add to sugar mixture, stirring constantly until smooth. Add butter. Cook over medium heat until mixture comes to a boil, stirring constantly. Boil 1 minute. Remove from heat; stir in vanilla extract. Cool. Fold whipped cream into cool custard.

Slice 1 banana and line meringue shell with slices. Spoon custard over bananas. Cover with plastic wrap and chill 2 hours. Just before serving, sprinkle 1/2 cup cashews or Macadamia nuts around outer edge of pie. Slice remaining banana, and place slices around outer edge on nuts.

Holiday Eggnog Pie

Crumb Crust

1 1/2 cups graham cracker crust
1/4 cup granulated sugar
1/4 cup chopped almonds
1 teaspoon ground cinnamon
1/4 cup butter, melted

Combine crust ingredients in a small bowl. Press the mixture on bottom and sides of a buttered 10-inch pie pan.

Filling

1 envelope unflavored gelatine
1/4 cup cold water
1/3 cup granulated sugar
2 tablespoons cornstarch
1/8 teaspoon salt
2 cups canned eggnog
1 1/2 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
2 tablespoons rum
1 cup whipping cream, whipped

Sprinkle gelatine over water to soften. Mix sugar, cornstarch and salt in top of a double boiler. Gradually stir in eggnog. Cook over hot, not boiling, water, stirring constantly until thickened. Remove from heat and stir in softened gelatine until dissolved. Divide filling in half. Add melted chocolate and vanilla extract to one half. Set aside. Allow remaining half to cool; then fold in rum and whipped cream. Pour the rum-flavored mixture into the pie shell. Let set in refrigerator. Pour chocolate mixture on top. Chill at least 6 hours or overnight. Several hours before serving, make topping.

Topping

1/4 cup confectioners' sugar
1 to 4 tablespoons rum
1 cup whipping cream, whipped
Chocolate curls (optional)

Fold sugar and rum into whipped cream. Pipe onto top of pie with a pastry tube or swirl on top. Sprinkle with chocolate curls, if desired. Chill before serving.

Hot Fudge "Pie"

1/4 cup butter

1/4 cup cocoa

1 1/4 cups granulated sugar

1/4 cup all-purpose flour

3 eggs, beaten

Melt butter; add to mixture of dry ingredients. Add eggs, one at a time, mixing well after each. Pour into ungreased 9-inch square pan. Bake at 300 degrees F for 30 to 40 minutes.

Serve warm with ice cream.

Key Lime Pie

15 ounces sweetened condensed milk
1 tablespoon grated Key lime rind
1/2 cup Key lime juice
1/4 teaspoon salt
2 slightly beaten egg yolks

Preheat oven to 350 degrees F.

Mix all ingredients over low heat in saucepan. Stir until thickened. Pour into a baked crust and cover with meringue made by beating 2 egg whites and 2 tablespoons sugar. Bake for 10 to 15 minutes or until meringue is lightly browned.

Kiwi Cream Pie

1 1/2 cups crushed vanilla wafers
1 teaspoon cinnamon
1/3 cup margarine, melted
1 envelope unflavored gelatine
1/2 cup cold water
8 ounces plain yogurt
1/2 cup granulated sugar
1 tablespoon lemon juice
1 cup Cool Whip®
2 kiwi fruit

Peel and slice kiwi fruit. In a mixing bowl combine crushed wafers, cinnamon and melted margarine. Press onto bottom and sides of 9-inch pie plate for an even crust. Chill for 1 hour.

Meanwhile in small pan soften gelatin in cold water. Cook and stir over medium heat until gelatin is dissolved. Cool.

Beat together yogurt, sugar and lemon juice; stir in cooled gelatine. Chill until partially set, stirring occasionally.

Fold in 1/2 of Cool Whip. Turn into chilled crust. Cover and chill several hours until set.

Arrange kiwi on top and mound remaining Cool Whip in the center. Makes 8 servings.

Lemon Butter Cream Pie

1/2 cup butter
1 cup granulated sugar
2 eggs
2 egg yolks
6 tablespoons lemon juice
2 teaspoons grated lemon rind
1 (8-inch) pie shell, baked
2 egg whites
1/8 teaspoon salt
1/4 cup granulated sugar

Cream butter and sugar until light and fluffy. Add eggs and yolks, one at a time, beating well after each addition. Blend in lemon juice and rind. Cook in double boiler over hot water, stirring constantly, until thickened. Cool slightly. Pour into cool pie shell.

Add salt to egg whites and beat until frothy. Beat in sugar, a tablespoon at a time, continuing to beat mixture will hold soft peaks. Spread over filling, sealing carefully to crust. Bake at 325 degrees F for 12 to 15 minutes or until nicely brown.

Lemon Chess Pie

3 eggs, beaten until light
1 1/2 cups granulated sugar
1/4 cup fresh lemon juice
1/2 teaspoon lemon zest
3 tablespoons melted butter
1/8 teaspoon salt
1 (8-inch) pie shell

Thoroughly combine eggs, sugar, lemon juice and rind, butter and salt. Pour into unbaked pie shell. Bake at 350 degrees F until well browned, about 35 to 40 minutes.

Lemon Cream Pie

8 servings

1 1/4 cups granulated sugar
1/3 cup cornstarch
3 tablespoons flour
1/4 teaspoon salt
2 cups water
2 large eggs
1 tablespoon grated lemon zest
1/2 cup fresh lemon juice
1 (9-inch) baked pastry shell
1 cup (1/2 pint) heavy cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla extract

In a medium saucepan, combine sugar, cornstarch, flour and salt. Stir in water until smooth. Bring mixture to a boil, stirring constantly. Boil 1 minute.

In a small bowl, beat eggs with an electric mixer until fluffy and thick. Gradually fold in 1/3 of thickened sugar mixture. Return egg mixture to sugar mixture in saucepan and stir to combine. Bring just to a boil, remove from heat.

Fold lemon zest and lemon juice into thickened filling. Transfer lemon filling to pastry shell. Cool to room temperature on a wire rack.

Refrigerate 2 to 3 hours or until set and firm before serving.

To serve, beat cream with confectioners' sugar and vanilla extract. Spread over lemon filling. Cut into 8 pieces and transfer to dessert plates.

Lemon Drop Pie

1 cup lemon drops
1 3/4 cups boiling water
1/4 teaspoon salt
3 tablespoons cornstarch
2 tablespoons all-purpose flour
3 eggs, separated
1/3 cup lemon juice
2 tablespoons butter
1 tablespoon grated lemon rind
1 baked 9-inch pie shell

Pour water over lemon drops candy in saucepan and let stand two hours.

Boil liquid until drops dissolve, stirring constantly.

Combine dry ingredients. Sift into hot liquid: stirring constantly.

Beat egg yolks until lemon colored. Add yolks and butter to thickened mixture and blend thoroughly. Cook three minutes.

Add lemon juice and rind slowly; blend thoroughly. Pour into baked pie shell. Make meringue and brown meringue in the oven.

Lemon Meringue Pie

1 (9-inch) baked pie shell
1 1/2 cups granulated sugar
1/3 cup plus 1 tablespoon cornstarch
1 1/2 cups water
3 egg yolks, slightly beaten
3 tablespoons margarine or butter
2 teaspoons grated lemon peel
1/2 cup lemon juice
2 drops yellow food coloring
Meringue

Preheat oven to 400 degrees F.

Mix sugar and cornstarch in 1 1/2-quart saucepan. Stir in water gradually. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir at least half of hot mixture gradually into egg yolks. Blend into hot mixture in saucepan. Boil and stir 1 minute. Remove from heat. Stir in margarine, lemon peel, lemon juice and food color. Pour into pie shell. Spoon meringue onto hot pie filling. Bake until delicate brown, about 10 minutes. Cool away from draft.

Meringue

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons granulated sugar
1/2 teaspoon vanilla extract

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff and glossy. Do not under-beat. Beat in vanilla extract. Spread over filling carefully, sealing meringue to edge of crust to prevent shrinking or weeping.

Lemon Pie

1 cup granulated sugar
5 tablespoons mixed flour and cornstarch
1/4 teaspoon salt
5 tablespoons fresh lemon juice
2 egg yolks
2 cups boiling water

Mix flour, cornstarch, salt and sugar together. Add lemon juice, then egg yolks. Then add boiling water and stir until smooth, cooking over high heat until thick. Pour into a 9-inch baked pastry shell.

Beat egg whites with 2 tablespoons sugar to make a meringue. Cover pie to the edges of crust and put in a 300 degree F oven until peaks are brown.

Lemonade Meringue Pie

1 (9-inch) baked pie shell
1 cup dairy sour cream
3 slightly beaten egg yolks
1 small box regular vanilla pudding mix
1 1/4 cups milk
1/3 cup frozen lemonade concentrate, thawed

Combine sour cream and egg yolk. Stir in pudding mix, milk and lemonade. Cook until it thickens and boils. Remove from heat. Spoon into pie shell. Top hot filling with meringue made with egg whites, spreading meringue to edges to seal. Bake at 350 degrees F for 12 to 15 minutes to brown meringue.

Lime Cream Pie

1 (14 ounce) can sweetened condensed milk
1/2 cup lime juice from concentrate or fresh
Green food coloring, optional
1 cup (1/2 pint) whipping cream, whipped
1 (6 ounce) graham cracker crumb pie crust

In medium bowl, stir together sweetened condensed milk, lime juice, and food coloring if desired. Fold in whipped cream.

Pour into crust. Chill 3 hours or until set. Garnish as desired. Refrigerate leftovers.

Lime Meringue Pie

1 1/2 cups granulated sugar, divided
1/3 cup cornstarch
1 1/2 cups water
3 eggs, separated
1/4 cup Key lime juice (or regular lime juice)
1 drop green food coloring (optional)
1/4 teaspoon cream of tartar
1/2 teaspoon vanilla extract (optional)
1 (6 ounce) prepared graham cracker crumb crust
Lime slices for garnish (optional)

Preheat oven to 350 degrees F.

In medium saucepan, stir together 1 cup sugar and the cornstarch. Stir in water and egg yolks until smooth. Cook over medium heat, stirring constantly, until mixture boils.

Reduce heat and cook 1 minute; remove from heat. Stir in lime juice and food coloring, if desired, until well-blended. Set aside.

In small mixing bowl, beat egg whites with cream of tartar at high speed until foamy. Add remaining 1/2 cup sugar, 1 tablespoon at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks. (Rub just a bit of meringue between thumb and forefinger to feel if sugar has dissolved.) Beat in vanilla extract, if desired. Pour hot lime filling into crust. Spread meringue over hot filling, starting with small amounts at edges and sealing to crust all around. Cover pie with remaining meringue, spreading evenly in attractive swirls.

Bake for 12 to 15 minutes, or until peaks are lightly browned. Cool at room temperature. Garnish with lime slices, if desired.

Microwave directions: Prepare graham cracker crust in 8-inch glass pie pan, using your own recipe.

In 1-quart liquid microwave-safe measure or bowl, stir together 1 cup sugar and the cornstarch. Stir in water and egg yolks until smooth. Cook on high power, stirring every 2 minutes, about 6 minutes, or until mixture boils. Stir in lime juice and food coloring, if desired, until well-blended. Set aside.

Beat egg whites with cream of tartar, sugar and vanilla, if desired, as above. Pour hot lime filling into prepared crust. Spread meringue over hot filling as above. Cook on high power, rotating quarter turn every minute, until tip of knife inserted horizontally into side comes out clean, about 3 to 3 1/2 minutes. Cool at room temperature. Garnish with lime slices, if desired.

Lime or Lemon Pie

1 can frozen limeade
1 can sweetened condensed milk
Green food coloring
3/4 cup sour cream
1 (8 ounce) ctn. Cool Whip®

Combine the limeade and condensed milk. Add food coloring and sour cream. Fold in Cool Whip®. Pour into prepared pie shell. Chill. Garnish before serving.

Luscious Lime Pie

2 1/2 cups Quaker 100% Natural Cereal
2 1/2 cups miniature marshmallows
1/4 cup butter or margarine
1 envelope unflavored gelatine
1/4 cup cold water
1 can sweetened condensed milk
1 cup bottled or fresh lime juice
10 drops green food coloring
4 drops yellow food coloring
1 cup heavy cream, whipped

For crust, place cereal in a large greased bowl.

Melt together marshmallows and butter in a heavy saucepan over low heat. Pour over cereal. Mix well. With greased hands, press mixture evenly onto bottom and sides of a greased 9-inch pie plate; chill.

For filling, soften gelatine in cold water, stir over low heat until dissolved. Combine dissolved gelatine, condensed milk, lime juice and food colorings. Chill until mixture is slightly thickened. Fold whipped cream into gelatine mixture. Chill until mixture mounds. Spoon into chilled crust. Chill until set.

Magic Pumpkin Pie

1 (9-inch) unbaked pie shell
1 (16 ounce) can pumpkin
1 (15 ounce) can sweetened condensed milk
1 egg
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon ginger
3/4 teaspoon cinnamon

In large bowl, blend all ingredients except pie shell. Turn mixture into pie shell. Bake at 375 degrees F for 50 to 55 minutes, or until knife inserted comes out clean; cool.

Refrigerate at least 1 hour and serve with whipped cream or topping.

Makes–Its–Crust Coconut Pie

**4 eggs
1 3/4 cups granulated sugar
1/2 cup self–rising flour
2 cups milk
1/4 cup butter or margarine
1/2 cup coconut
1 teaspoon vanilla extract**

Combine all ingredients in order, and mix well. Pour into greased 10–inch pie pan. Bake at 350 degrees F for 45 minutes or until golden brown.

Mango Meringue Pie

Flaky Pie Dough

3 tablespoons vegetable shortening
1 1/2 cups all-purpose flour
2 teaspoons granulated sugar
8 tablespoons cold unsalted butter, cut into pea-size bits
3 to 4 tablespoons ice water

Flatten the shortening between 2 sheets of wax paper to a thickness of 1/8 inch. Remove the top sheet and, with a butter knife, draw a crisscross pattern through the shortening to divide it into 1/2-inch squares. Freeze for at least 30 minutes.

In a large bowl, stir the flour and sugar together. Using a pastry blender, work the butter into the mixture until it resembles coarse meal. Quickly mix in the shortening squares. Sprinkle on the ice water and mix it in with your fingers just until the dough comes together into a ball. Wrap in plastic and refrigerate for at least 2 hours, or overnight.

On a lightly floured surface, roll the dough into a 12-inch circle about 1/2 inch thick. Fit it into a 9-inch pie plate. Fold the overhanging dough under itself and decoratively crimp it against the rim of the plate. Prick the bottom all over with a fork. Freeze for 30 minutes.

Set a rack in the middle of the oven and preheat to 400 degrees F. Line the pie shell with aluminum foil and weight down with dried beans or pie weights. Bake for 20 minutes. Remove the foil and weights, and bake for 8 minutes longer, or until very lightly browned. Transfer to a wire rack to cool.

Mango Curd

2 tablespoons cornstarch
2 tablespoons fresh lemon juice
3/4 cup water
2 large eggs
4 large egg yolks
3 ripe mangoes, peeled and sliced
4 tablespoons unsalted butter
1/2 cup granulated sugar

In a medium bowl, whisk the cornstarch, lemon juice, and 1/4 cup of the water together until smooth. Whisk in the eggs and yolks. Purée the mangoes with the remaining 1/1 cup water in a food processor fitted with the metal blade. In a medium size enamel or glass saucepan, combine the mango purée, butter, and sugar and bring to a boil over medium heat. Whisking constantly, slowly drizzle half of the hot liquid into the cornstarch mixture. Return the mixture to the saucepan and cook, whisking constantly and scraping the bottom of the pan, until tiny bubbles boil up for 10 seconds. Strain the curd through a fine mesh sieve into the pie shell. Let cool for 1 hour, then refrigerate until chilled and set.

Meringue

5 large egg whites
1/2 cup granulated sugar
1/4 teaspoon salt
Pinch of cream of tartar

Combine the egg whites, sugar, salt, and cream of tartar in a large dry bowl and set it over a saucepan of simmering water. Whisk constantly until the mixture is lukewarm. Remove from the heat and continue to whisk (you can switch to an electric mixer) until the egg whites hold stiff peaks. With the back of a spoon, spread the meringue on the top of the pie, making sure that the meringue touches the crust all around. Pull up wisps of meringue with the spoon as you go. Set the pie under a preheated broiler for 20 seconds, or pass the flame of a propane torch over the meringue, until lightly browned in spots.

Marshmallow Banana Pie

3 bananas
1 (9-inch) baked pastry shell or
baked graham cracker crust
1 package instant vanilla pudding
2 cups miniature marshmallows

Slice bananas into the pastry shell. Prepare pie filling according to package directions. Pour over bananas. Let stand about 5 minutes.

Sprinkle marshmallows over the top and broil for a few minutes until marshmallows are lightly browned. Chill.

Marshmallow Pumpkin Pie

1 heaping cup pumpkin
1 (10 ounce) package marshmallows
1/2 teaspoon salt
1 heaping tablespoon butter
1 teaspoon pumpkin pie spice
1 baked 9-inch pie shell

Put pumpkin in double boiler. Pour in marshmallows on top. Add salt, butter and pumpkin pie spice. Stir over low heat until marshmallows have melted. Pour into pie shell. Cool.

Serve with whipped cream.

Mellowscotch Pie

1 cup packed brown sugar
1/4 teaspoon salt
2 tablespoons water
2 cups cold milk, divided
1/4 cup cornstarch
2 egg yolks, slightly beaten
1 tablespoon butter
1/2 teaspoon vanilla extract
1 baked pie shell

Brown Sugar Meringue

2 egg whites
4 tablespoons brown sugar, divided
1/2 teaspoon vanilla extract

Combine brown sugar, salt and water in top of double boiler. Boil over direct moderate heat to a thick syrup, about 5 minutes. Mix 1/4 cup milk with cornstarch to make a thin paste. Add remaining 1 3/4 cups milk, then combine very gradually with hot syrup. Place over hot water and cook until thick and smooth, stirring frequently.

Once mixture is thick, cook, stirring constantly, for 15 more minutes.

Stir a small amount of the hot mixture into the egg yolks, then stir yolks into hot mixture. Set again over water; cook 3 minutes more, stirring. Remove from heat; whisk in butter and vanilla extract. Cool to room temperature before pouring into cool, baked pie shell.

Preheat oven to 325 degrees F.

To make meringue: Beat egg whites until they hold a stiff peak. Add brown sugar 2 tablespoons at a time, beating constantly. Add vanilla extract. Pile lightly on filling. Bake until firm and delicately browned, about 20 minutes.

Yield: 8 servings.

Mile High Coconut Pie

1 (9-inch) baked pie shell

Filling

3/4 cup granulated sugar
3 tablespoons cornstarch
1/4 teaspoon salt
3 egg yolks, slightly beaten
2 cups milk
2 tablespoons butter
1 teaspoon vanilla extract
1 cup flaked coconut

Meringue

4 egg whites
1/4 teaspoon baking powder
1/2 cup granulated sugar

For filling: Combine sugar, cornstarch and salt and mix well. Add egg yolks and stir. Add milk. Cook slowly until thick, stirring constantly. After pudding is thick, add butter, vanilla extract and coconut. Pour into baked pie crust.

For Meringue: Beat egg whites with baking powder until stiff. Add 1/2 cup sugar and blend well. Cover Pie with meringue, making sure to seal the edges. Brown in 325 degree F oven for 15 minutes or until golden brown.

Mile-High Lime Pie

1 (14 ounce) can fat free sweetened condensed milk
1 cup reduced fat sour cream
1/3 cup plus 2 tablespoons lime juice
5 drops green food coloring, optional
1 (8 ounce) carton frozen reduced-fat whipping topping, thawed
1 (8-inch) reduced-fat graham cracker crust

In a bowl, combine the milk, sour cream, lime juice, and food coloring if desired. fold in whipped topping. Pour into the crust. Refrigerate for at least 12 hours.

Serves 8

Mock Orange Chiffon Pie

- 1 (14 ounce) can sweetened condensed milk**
- 1 pint sour cream**
- 1 (9 ounce) container Cool Whip®**
- 1/4 cup powdered orange breakfast drink**
- 1 (9-inch) prepared graham cracker
crust or baked pastry shell**
- 1 (11 ounce) can Mandarin oranges (optional)**

Mix first 4 ingredients thoroughly and pour into prepared crust or shell. Chill well before serving.

Mandarin oranges can be used for garnishing.

My Better Half Pie

**2/3 cup granulated sugar
1/3 cup cornstarch
1/4 teaspoon salt
3 cups half-and-half
3 eggs, slightly beaten
1 tablespoon butter
2 tablespoons vanilla extract
1/2 cup flaked coconut
3 tablespoons powdered cocoa
3 tablespoons granulated sugar
2 tablespoons half-and-half
1 baked 8-inch piecrust**

Layer bottom of piecrust with 1/2 cup chopped Macadamia nuts before baking.

In medium saucepan, stir together 2/3 cup sugar, cornstarch, salt, and 3 cups half and half; blend in eggs. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute.

Remove from heat; stir in butter and vanilla extract. Pour 1 1/2 cups cream filling into a small bowl. Stir in 1/2 cup coconut.

Pour coconut filling into baked pie crust.

Stir together cocoa, 3 tablespoons sugar and 2 tablespoons half-and-half; blend into remaining filling in saucepan. return to heat; heat to just boiling, stirring constantly.

Remove from heat; cool slightly. Pour over coconut filling.

Cover with plastic wrap; refrigerate until cold. Just before serving, top with whipped cream and sprinkle with toasted flaked coconut and chocolate curls.

No Bake Pumpkin Cream Pie

1 1/2 cups confectioners' sugar
8 ounces cream cheese, softened
4 tablespoons butter, softened
1 tablespoon vanilla extract
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon ginger
1/8 teaspoon cloves
16 ounces canned pumpkin
9-inch graham cracker pie crust
1 cup heavy cream, whipped (optional)

Beat sugar, cream cheese, butter, vanilla extract and spices until light and fluffy. Add pumpkin. Mix until blended. Spoon into pie crust. Chill at least 6 hours.

Garnish each slice with whipped cream, if desired.

No Bake Pumpkin Pie

1 cup cold milk
2 (4 ounce) boxes instant vanilla pudding
1 (16 ounce) can pumpkin
1 teaspoon cinnamon
1/4 teaspoon cloves
1/2 teaspoon ginger
1 graham cracker crust

Pour milk into a bowl. Add pudding and beat with wire whisk 1–2 minutes until it starts to thicken. Stir in pumpkin and spices and mix well. Pour into crust. Chill for at least 3 hours in refrigerator. Top with whipped cream.

Nutter Butter® Chocolate Cream Pie

24 Nutter Butter® Peanut Butter Sandwich Cookies, divided

1/4 cup butter or margarine, melted

24 large marshmallows

1/2 cup milk

1/2 cup semisweet chocolate chips

1 1/2 cups heavy cream, whipped, divided

Planters® Unsalted Cocktail Peanuts, chopped

Coarsely chop 8 cookies; set aside.

Finely crush 16 cookies. Combine cookie crumbs and butter or margarine; press onto bottom and side of 9-inch pie plate. Chill.

In 2-quart saucepan, over low heat, stir marshmallows, milk and chocolate chips until melted and smooth. Remove from heat; cool completely.

Gently fold 1 1/2 cups whipped cream and chopped cookie pieces into marshmallow mixture. Spoon into prepared crust. Chill for at least 3 hours.

To serve, garnish with remaining whipped cream and chopped peanuts.

Old-Fashioned Coconut Pie

1 (9 1/2-inch) pie shell, unbaked
1 1/2 cups granulated sugar
2 eggs
1/2 teaspoon salt
1/2 cup margarine, softened
1/4 cup flour
1/2 cup milk
1 1/2 cups grated fresh coconut, divided

Prepare unbaked pie shell.

Beat together sugar, eggs and salt until lemon-colored. Add margarine and flour and blend well. Beat in milk; fold in 1 cup coconut. Pour filling into pie shell. Top with remaining coconut and bake at 325 degrees F for 1 hour.

Old-Fashioned Lemon Pie

1 1/2 cups granulated sugar
1 1/2 cups water
1 tablespoon butter
2 tablespoons cornstarch
1/3 teaspoon cream of tartar
3 eggs
2 lemons, juiced, and rinds grated
1 baked pie shell

Mix 1 cup sugar, 1 cup water and butter. Let boil 3 minutes.

Add cornstarch mixed with remaining 1/2 cup water. Stir well. Add grated rind of lemons and juice. Add egg yolks and stir well until mixture thickens. Remove from heat and let cool.

Beat egg whites until very stiff; add remaining 1/2 cup sugar, a little at a time, to egg whites and fold one-third egg white mixture into pie filling. Pour into the pie shell. Add cream of tartar to remainder of egg white mixture to form meringue; cover pie with meringue. Bake 15 minutes in oven preheated to 400 degrees F and TURNED OFF before placing pie inside. Let pie remain in oven until meringue is golden brown.

Orange Custard Cream Pie

1 (14 ounce) can sweetened condensed milk
4 eggs, separated
1/2 cup orange juice
2 tablespoons orange liqueur
1 (9-inch) pie shell, baked
1/2 cup granulated sugar
1/2 teaspoon cream of tartar
Pinch of salt

Preheat oven to 350 degrees F.

Filling: Stir together sweetened condensed milk, egg yolks, orange juice and orange liqueur. Pour into the prepared pie shell and bake for 15 to 20 minutes, until just set. Remove from the oven and increase oven temperature to 450 degrees F.

Meringue: Combine egg whites and sugar in a metal bowl. Set in a pan of simmering water (or place the pan directly over lowest heat if desired) and stir for a minute or two until the sugar has dissolved and the mixture is warm. Remove from heat. Add cream of tartar and salt, and beat until the meringue stands in soft peaks. Spread over the pie and return to the oven for about 5 minutes, until golden. Cool to room temperature.

Orange Mallow Pie

1 prepared pie crust
3 cups miniature marshmallows
1 tablespoon grated orange peel
3/4 cup orange juice
2 tablespoons lemon juice
1 1/2 cups chilled whipping cream

In saucepan, combine marshmallows, orange peel and juices over low heat, stirring until melted. Refrigerate until thickened, stirring occasionally.

Beat cream in chilled bowl until stiff and then fold into the orange mixture. Pour into pie crust and refrigerate at least 4 hours.

Lemon Mallow Pie

Substitute 1 tablespoon lemon peel for the orange peel and 1/2 cup water for the 3/4 cup orange juice. Increase lemon juice to 1/3 cup.

Orange Meringue Pie

1 cup granulated sugar
1/4 cup cornstarch
1 1/2 cups cold water
3 egg yolks, beaten
1/4 cup sour orange juice
1 teaspoon margarine
1 baked 9-inch pie shell
3 egg whites
1/3 cup granulated sugar

Preheat oven to 350 degrees F.

In a medium-size saucepan combine the 1 cup sugar and cornstarch. Gradually stir in water until smooth. Stir in egg yolks. Stirring constantly over medium heat, bring mixture to a boil. Boil for 1 minute. Remove from heat. Stir in sour orange juice and margarine and pour over pie shell.

In a mixing bowl, beat egg whites at high speed until they are foamy. Gradually beat in the 1/3 cup sugar and continue beating until stiff peaks form. Spread over hot filling. Bake for 15 to 20 minutes until meringue is golden brown. Cool and refrigerate. It may also be frozen.

Peanut Butter Custard Pie

1 (10-inch) deep dish pie crust, baked and cooled
3 large egg yolks
3 cups milk
1/2 cup granulated sugar
1/3 cup cornstarch
1/4 teaspoon salt
2 tablespoons butter or margarine
1/2 cup creamy peanut butter
1 1/4 teaspoons vanilla extract

While crust is cooling, make filling.

In a 2-quart saucepan, mix egg yolks, milk, sugar, cornstarch and salt. Add margarine. Cook over medium low heat, stirring frequently until mixture boils and thickens, about 15 minutes. Boil 1 minute. Remove from heat; stir in peanut butter and vanilla extract.

Pour filling into cooled pie crust. Cover and refrigerate pie until set, at least four hours.

Cover pie surface with meringue or, just before serving, with 8 ounces of thawed whipped topping.

Meringue

3 large egg whites
1/3 cup granulated sugar
1/4 teaspoon cream of tartar

Beat egg whites until stiff. Gradually add sugar and cream of tartar and beat until glossy. Spread on pie surface sealing to crust. Place in a 375 degrees F oven and toast to a golden brown. Cool to room temperature.

Serves 8 to 10.

Peanut Butter Mousse Pie

Crust

2 cups brownie crumbs
1/2 cup butter, chopped fine
1/4 cup chocolate chips

In a large bowl, combine brownie crumbs, butter and chocolate chips. Press into the bottom of a 10-inch springform pan. Place in freezer while preparing filling.

Mousse

1 cup butter
1 cup brown sugar
1 cup chunky peanut butter
1 (12 or 16 ounce) container Cool Whip®, whipped
topping (larger size will make a fluffier filling)

Combine butter and brown sugar in a medium microwave-safe bowl and microwave for 3 minutes, stirring half way. Place in refrigerator for 10 minutes. Place mixture in a medium mixing bowl and beat with peanut butter using an electric mixer on low speed for 1 minute, then on high speed for an additional 2 minutes. Add Cool Whip and beat on low speed until blended, about 1 minute. Pour into frozen pie shell and return to freezer for 30 minutes to 1 hour.

Topping

1/2 cup semisweet or milk chocolate chips
1 tablespoon butter
2 to 3 tablespoons half-and-half
1 1/2 teaspoons light corn syrup

In a small microwave-safe bowl, combine chocolate chips, butter, half-and-half and corn syrup. Heat in microwave for 1 minute. Whip until smooth and pour over the entire top of the frozen mousse. Return to freezer until set, about 30 minutes.

May be thawed in refrigerator before serving, or cut with a hot knife to serve frozen. Enjoy!

Makes 10 servings.

Peanuts 'n' Marbles

2 boxes white chocolate pudding mix

1 1/2 cups milk

1/2 cup creamy peanut butter

1 chocolate cookie pie shell

Smucker's Magic Shell (Fudge)

Place pudding mix in medium size bowl. Add the milk and mix well.

Melt the peanut butter in the microwave or on the stove (do not burn). Add the peanut butter to the mix again (do not over mix). Pour into pie shell, put Magic Shell on top and place in refrigerator until set (20 to 30 minutes) or until ready to serve.

Peoria Rhubarb Cream Pie

Pastry for double crust pie (10-inch is better)

1 3/4 cups granulated sugar, divided

1 cup flour, divided

1 teaspoon nutmeg

3 eggs, slightly beaten

4 cups rhubarb, cut small

1/3 cup butter

In a large bowl, mix 1 1/2 cups sugar, 1/2 cups flour and nutmeg. Mix in eggs. Stir in rhubarb and put in pie shell.

Mix together remaining flour and sugar; cut in butter. Sprinkle over pie. Add top crust, cut steam vents and put foil over edge of crust. Bake at 400 degrees for 20 minutes (375 degrees F for glass pan). Remove foil and bake until top is golden.

Peppermint Chiffon Pie

Graham Cracker Crust

1 1/3 cups graham cracker crumbs (about 18 crackers)

1/4 cup granulated sugar

1/4 cup softened butter or margarine

1/4 teaspoon ground nutmeg or cinnamon (optional)

Preheat oven to 375 degrees F

In a medium mixing bowl, combine the cracker crumbs, sugar, butter and nutmeg or cinnamon. Blend until crumbly. Reserve 1/3 cup of the crumbs to sprinkle on top of the pie if desired. Press the remaining crumbs evenly over the bottom and sides of a 9-inch pie tin. Make a small rim along the top. Bake for 8 minutes or until the edges are lightly browned. Allow to completely cool before filling.

Filling

1 envelope unflavored gelatine

1/4 cup cold water

3/4 cup milk

1/2 cup granulated sugar

1/4 teaspoon salt

1 cup crushed peppermint stick candy

4 egg yolks, slightly beaten

4 egg whites, beaten stiff

Whipped cream

Soak the gelatine in the cold water.

Meanwhile, scald the milk. Stir in the candy, sugar and salt. Add the egg yolks to the milk mixture. Cook over a double boiler until the mixture coats the spoon. Stir in the gelatine. Chill until syrupy.

Fold the egg whites into the chilled mixture. Pour into the completely cooled crumb crust. Chill until firm (about 3 hours). Serve with whipped cream and the reserved crumbs.

Pineapple Cream Pie

2 cups milk
3/4 cup granulated sugar
3 eggs, separated
1/4 teaspoon salt
1/3 cup flour
2 tablespoons butter
1 cup crushed pineapple, drained
1 baked 9-inch crust

Scald milk. Combine butter, sugar, salt, flour and egg yolks. Add hot milk gradually, stirring constantly. Cook in double boiler until thickened. Add pineapple. Cool and pour into baked pie shell. Top with meringue made by adding 4 tablespoons sugar to stiffly beaten egg whites and bake at 350 degrees F for 12 minutes.

Variation

Add whole eggs to mixture and then top with whipped cream before serving.

Praline Cream Pie

1 baked 9-inch pie shell
5 tablespoons cornstarch
3/4 cup granulated sugar
2 3/4 cup whole milk
2 eggs *
1 teaspoon vanilla extract
1 tablespoon butter
20 wrapped caramels
1/3 cup crushed butter brickle or toffee
1 cup cream

Combine sugar and cornstarch. Mix with milk. Place milk over medium heat, stirring to prevent scorching, cook until thick and creamy.

Beat eggs. Pour a small amount of hot pudding into beaten eggs, stirring rapidly. Pour egg mixture into remaining hot pudding. Stirring, cook 2 to 3 minutes longer. Stir in butter and vanilla extract.

Unwrap caramels and add to hot pudding. Stir until caramels begin to melt. Add butter brickle pieces and stir (caramels will not be completely melted or mixed in). Pour mix into baked pie shell. Chill 3 to 4 hours.

To serve, whip cream and place a dollop on each piece of pie. Sprinkle with additional butter brickle, if desired.

*** Using 3 egg yolks in place of whole eggs will create a smoother custard.**

Pumpkin Chiffon Pie

3 beaten egg yolks
3/4 cup brown sugar
1 1/2 cups canned pumpkin
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup milk
1 envelope plain gelatine
1/4 cup cold water
3 stiffly beaten egg whites
1/4 cup granulated sugar
1 (9-inch) baked pie shell

Combine first 7 ingredients. Cook in double boiler until thick, stirring constantly. Soak gelatine in cold water. Mix into hot mixture. Chill until partially set. Beat egg whites; add sugar, and beat until stiff. Fold into pumpkin mixture. Pour into cooled pie shell and chill until set. Garnish with whipped cream.

Pumpkin Pie

Makes 6 to 8 servings.

1 (15 ounce) can pumpkin (2 cups)
1 (14 ounce) can sweetened condensed milk
2 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 (9-inch) unbaked pie shell or deep dish pie shell

Preheat oven to 425 degrees F.

With wire whisk, beat pumpkin, sweetened condensed milk, eggs, spices and salt. Pour into crust. Bake 15 minutes.

Reduce oven temperature to 350 degrees F, and continue baking for 35 to 40 minutes or until a knife inserted 1 inch from crust comes out clean. Cool.

Garnish as desired. Refrigerate leftovers.

Quick and Easy Lemonade Pie

1 (0.18 ounce) package lemonade mix
1 (14 ounce) can sweetened condensed milk
8 ounces nondairy whipped topping
1 (9-inch) graham cracker pie crust

In a large bowl combine lemonade mix, whipped topping and sweetened condensed milk. Mix until smooth. Pour into pie shell. Chill until firm or overnight.

Raspberry and Cocoa Mascarpone Cream Pie

3 tablespoons raspberry jam
1 prepared 9–inch chocolate cookie or graham cracker
crumb pie crust (homemade OR store–bought)
8 ounces mascarpone cheese
1/2 cup heavy whipping cream, chilled
1/4 cup confectioners' sugar
1 tablespoon unsweetened cocoa powder
1 pint fresh raspberries

Spread jam across bottom of prepared crust using a small rubber spatula. Refrigerate crust.

Combine mascarpone cheese, cream, confectioners' sugar and cocoa in a large mixing bowl. Using an electric mixer, beat mascarpone mixture until smooth. Spread mascarpone mixture over jam. (At this point, pie may be refrigerated up to 1 day before continuing with recipe.) Cover pie with plastic wrap and refrigerate until filling is completely set.

Just before serving, arrange as many raspberries as will fit on top of cocoa mascarpone. Place slices of pie on individual dessert plates and scatter any remaining raspberries around each slice.

Makes 1 (9–inch) pie, 6 to 8 servings.

Raspberry Cream Pie

12 ounces cream cheese
1/2 cup granulated sugar
2 eggs
Unbaked 9-inch pie shell
1 cup heavy cream
1 cup dairy sour cream
2 (10 ounce) packages frozen raspberries, thawed
5 teaspoons cornstarch
1 cup heavy cream

Cream together first 3 ingredients until smooth and blended. Pour into pie shell. Bake at 375 degrees F for 30 minutes or until filling is firm. Let stand on cake rack until cold. Spread with sour cream and chill 1 hour.

Meanwhile, mix berries and cornstarch in saucepan. Cook, stirring frequently, until thick and clear. Cool to room temperature. Whip cream and fold into raspberries. Spoon onto pie. Chill.

Raspberry Meringue Pie

1 1/4 cups sifted flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup margarine
1/3 cup granulated sugar
1 teaspoon vanilla extract
2 beaten egg yolks
1/4 cup granulated sugar
2 tablespoons cornstarch
1 (10 ounce) package frozen raspberries
1/2 cup walnuts, chopped
2 egg whites
2 tablespoons granulated sugar

Sift flour, baking soda and salt together.

Cream margarine and 1/3 cup sugar; add vanilla extract. Beat in egg yolks. Add sifted ingredients. Press into 1-inch pie plate.

Mix 1/4 cup sugar and cornstarch in saucepan; add raspberries. Cook over low heat until thick. Pour over mixture in pie plate. Top with walnuts.

Beat egg whites; add 2 tablespoons sugar. Spread over walnuts. Bake at 350 degrees F for 30 minutes.

Yield: 6 servings

Raspberry Truffle Cream Pie

1 (10 ounce) package Hershey's® raspberry chips
1/3 cup milk
2 cups miniature marshmallows
8 ounces frozen nondairy whipped topping, thawed
1 (6 ounce) crumb pie shell
Additional whipped topping (optional)

Place raspberry chips and milk in large microwave-safe bowl. Microwave on HIGH for 1 minute or until chips are melted and mixture is smooth when stirred. Add marshmallows; microwave on HIGH for 1 minute; stir. If necessary, microwave on HIGH an additional 30 seconds at a time, stirring after each heating, just until marshmallows are melted when stirred. Spread 1/2 cup chip mixture over bottom of crust. Cool remaining mixture to room temperature; fold in whipped topping. Spoon into crust. Cover; refrigerate 4 to 6 hours or until firm. Garnish with whipped topping, if desired.

Red Raspberry Meringue Pie

3 egg whites
1 cup granulated sugar
1 teaspoon vanilla extract
1/2 teaspoon baking powder
14 Ritz crackers
3/4 cup chopped nuts
1 carton frozen red raspberries
1 cup whipped cream

Drain red raspberries thoroughly.

Beat egg whites until stiff. Gradually add sugar and vanilla extract.

Mix together baking powder, crushed Ritz crackers and nuts. Fold into egg white mixture. Bake in a 9-inch pie pan for 45 minutes at 325 degrees F; cool thoroughly.

Whip cream; fold in red raspberries. Fill meringue shell with whipped cream mixture; chill for an hour before serving.

Reese's Mousse Pie

1 (9-inch) pie crust, baked and cooled
1 2/3 cups (10 ounce package) Reese's Peanut Butter Chips, divided
3 ounces cream cheese, softened
1/4 cup confectioners' sugar
1/3 cup plus 2 tablespoons milk, divided
1 teaspoon unflavored gelatine
1 tablespoon cold water
2 tablespoons boiling water
1/2 cup granulated sugar
1/3 cup unsweetened cocoa powder
1 cup cold whipping cream
1 teaspoon vanilla extract

Peanut Butter Mousse Layer: Melt 1 1/2 cups peanut butter chips. Beat cream cheese, confectioners' sugar and 1/3 cup milk in medium bowl until smooth. Add melted chips; beat well. Beat in remaining 2 tablespoons milk. Spread into cooled crust.

Chocolate Mousse Layer: Sprinkle gelatine over cold water in small bowl; let stand 1 minute to soften. Add boiling water; stir until gelatine is completely dissolved. Cool slightly.

Combine granulated sugar and cocoa in medium bowl; add whipping cream and vanilla extract. Beat at medium speed until stiff; pour in gelatine mixture, beating until well blended. Spread evenly over peanut butter layer. Refrigerate several hours.

Garnish with remaining chips.

Makes 6 to 8 servings.

Store leftovers in refrigerator.

Reese's Peanut Butter and Hershey's Kisses Layer Pie

18 Hershey's Kisses
1 cup whipping cream, divided
1 (9-inch) pie crust (baked), cooled
1 package vanilla cook and serve pudding and pie filling
2 cups milk
1/2 cup creamy peanut butter
1 tablespoon powdered sugar
1/4 teaspoon vanilla extract
Additional Hershey's Kisses (optional)

Remove wrappers from chocolate pieces. In small microwave-safe bowl, place chocolate pieces and 2 tablespoons whipping cream. Microwave at HIGH (100%) 1 minute or until chocolate is melted and mixture is smooth when stirred. Spread chocolate mixture over bottom of baked pie crust; refrigerate 30 minutes or until set.

In 2-quart saucepan, place pudding mix and peanut butter. Using whisk, gradually blend in milk, stirring until smooth. Cook over medium heat, stirring constantly, until pudding thickens and boils; remove from heat. Cool 10 minutes, stirring frequently.

Pour pudding over chocolate mixture in pie crust. Refrigerate several hours or until firm.

In small mixer bowl, beat remaining whipped cream, powdered sugar and vanilla until stiff. Spread over top of pie. Garnish with additional chocolate pieces, if desired. Cover; refrigerate leftover pie.

Simply Divine Pumpkin Pie

1 (3 1/4 ounce) box vanilla pudding and pie filling
1/4 cup firmly packed brown sugar
1 1/2 teaspoons pumpkin pie spice
1/4 teaspoon salt
1 1/4 cup milk
1 tablespoon melted butter
1 3/4 cups mashed, cooked or canned pumpkin
1 unbaked 9-inch pie shell

Combine vanilla pudding mix, sugar, pumpkin pie spice, salt and milk. Stir in butter and pumpkin. Pour into unbaked pie shell. Bake at 375 degrees for 40 to 45 minutes or until bottom crust is golden brown and filling is set. Garnish with whipped topping or cream.

NOTE: Instead of pumpkin pie spice, you may substitute 3/4 teaspoon cinnamon, 1/2 teaspoon nutmeg and 1/4 teaspoon ginger.

Sour Cream–Coconut Cream Pie

2 1/2 cups water
1/2 cup regular grits
1 cup granulated sugar
2 tablespoons butter or margarine
2 large eggs, beaten
1 1/2 cups flaked coconut
1/2 cup sour cream
1 chocolate–graham cracker crust
Sweetened whipped cream
Maraschino cherries

Bring water to a boil in a medium–size saucepan; stir in grits. Cover, reduce heat, and simmer 15 minutes, stirring occasionally. Remove from heat, and stir in sugar and butter. Gradually stir about one–fourth of hot mixture into eggs; add to remaining hot mixture, stirring constantly. Cook over low heat until mixture thickens and reaches 160 degrees F (about 8 minutes). Remove from heat, and stir in coconut and sour cream. Spoon mixture into prepared crust; cover and chill. Garnish with sweetened whipped cream and maraschino cherries before serving.

Sour Orange Pie

3/4 cup plus 3 tablespoons granulated sugar
3 level tablespoons cornstarch
1 cup hot water
1 tablespoon butter
3 eggs, separated
1/3 cup sour orange juice
1 baked 9-inch pie shell

Preheat oven to 375 degrees F.

In a saucepan, mix together the 3/4 cup sugar and cornstarch, and slowly pour in the hot water and butter, stirring to dissolve any lumps. Beat egg yolks lightly and add, along with the sour orange juice. Stir constantly over medium-low heat until the mixture has thickened and coats the spoon. Do not boil. Carefully pour the filling into the baked pie shell.

For the meringue, beat the egg whites until frothy. Continue to beat, gradually adding the 3 tablespoons sugar, until the beater holds stiff peaks when lifted. Gently swirl the meringue over the filling, making sure it touches the edges of the crust all the way around. Bake until the meringue is brown. Remove from the oven and cool on a rack.

Strawberry Banana Cream Pie

1/2 cup granulated sugar
2 tablespoons cornstarch
1/4 teaspoon salt
4 egg yolks
2 cups milk
1 1/2 teaspoons vanilla extract
1 pint fresh strawberries, sliced
1 baked 9-inch pie shell
1 large or 2 small bananas
Whipped cream (optional)

In medium-size saucepan, combine sugar, cornstarch and salt. In small bowl, blend together egg yolks and milk. Stir small amount of milk mixture into dry ingredients, making a smooth paste. Gradually blend in remaining milk mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil, stirring constantly, 1 minute. Remove from heat. Stir in vanilla extract. Cool quickly by setting pan in bowl of ice water and stirring.

Set aside about 1/4 cup strawberry slices for garnish. Arrange remaining strawberry slices in pie shell. Peel and slice bananas. Pour half of the custard mixture over strawberries. Top with banana slices. Cover with remaining custard mixture. Cover and refrigerate until thoroughly chilled.

Before serving, top pie with reserved strawberry slices. Garnish with a dollop of whipped cream, if desired.

Strawberry Chiffon Pie

1 baked pastry shell
1 envelope unflavored gelatine
1/3 cup cold water
3/4 to 1 cup granulated sugar
3 egg yolks
3 tablespoons lemon juice
Dash of salt
2 1/2 cups strawberries
Dried egg whites equivalent to 3 fresh
egg whites or 1 cup whipping cream
Halved strawberries (optional)
Strawberry or mint leaves (optional)

In a small saucepan stir gelatine into cold water. Let stand 1 minute. Add sugar, egg yolks, lemon juice and salt. Cook mixture over medium heat, stirring constantly, until mixture just comes to a boil; remove from heat. Transfer gelatine mixture to a medium bowl; stir in crushed strawberries. Cover and chill until mixture mounds when spooned, stirring occasionally.

In a medium mixing bowl prepare and beat dried egg white product to stiff peaks according to package directions, or whip the cream to soft peaks. With a wooden spoon or rubber spatula, gently fold egg white mixture or whipped cream into strawberry mixture. Spoon filling into cooled crust. Cover and refrigerate at least 4 hours or until filling is firm.

Garnish with halved strawberries and strawberry or mint leaves, if desired. Makes 8 servings.

Strawberry Cream Pie

1 (9-inch) pie shell
1/2 cup almond slivers
2 1/2 cups fresh fruit
1/2 cup water
1/4 cup granulated sugar
2 teaspoons cornstarch

Cream Filling

1/2 cup granulated sugar
3 tablespoons cornstarch
3 tablespoons flour
1/2 teaspoon salt
2 cups milk
1 egg, beaten lightly
1/2 cup heavy cream, whipped
1 teaspoon vanilla extract

Directions for Cream Filling: Mix first 4 ingredients. Gradually stir in milk. Stir constantly and bring to boil. Reduce heat and cook and stir until thick.

Stir some of hot mixture in with the egg, then add back to hot mixture. Bring just to boiling, stirring constantly. Cool, then chill.

Beat well and fold in whipped cream and vanilla extract.

Directions for Pie: Use any fruit that is in season. Toast the almonds and sprinkle over the pie crust. Fill crust with Cream Filling. Add 2 cups of the fruit on top of the Cream Filling.

Directions for Glaze: Crush remaining 1/2 cup of fruit. Add water. Cook 2 minutes. Sieve.

Mix sugar and cornstarch. Gradually stir in fruit juice. Cook and stir till thick and clear.

Optional: Add a few drops of food coloring at this point.

Cool slightly and pour over fruit on pie.

Keep cool until serving time.

Strawberry Pineapple Cream Pie

Pastry for single-crust pie

1 (3- or 3 1/8-ounce) box regular vanilla pudding mix

1 1/4 cups milk

1 (8 1/4 ounce) can crushed pineapple

1 teaspoon vanilla extract

1/2 cup whipping cream

3 cups fresh strawberries

2 tablespoons granulated sugar

2 teaspoons cornstarch

Red food coloring (optional)

Unsweetened whipped cream

Prepare and roll out pastry. Line a 9-inch pie plate. Trim pasty to 1/2 inch beyond edge. Flute edge; prick pastry. Bake in a 450 degree F oven for 10 to 12 minutes or till golden. cool on rack.

For filling, in saucepan cook pudding mix according to package directions except use the 1 1/4 cups milk. Thoroughly drain pineapple, reserving 1/3 cup liquid. Fold drained pineapple and vanilla extract into cooked pudding. Cover surface with clear plastic wrap or wax paper. Cool to room temperature; do not stir.

Whip the 1/2 cup whipping cream till soft peaks form. Fold whipped cream into pudding mixture. Turn the pineapple mixture into baked pastry shell.

In saucepan crush 1/2 cup of the strawberries; stir in reserved pineapple liquid. Bring to a boil; reduce heat and simmer for 2 minutes. Press hot mixture through sieve; discard pulp. Combine sugar and cornstarch; gradually stir in sieved strawberry mixture. Return mixture to saucepan; cook and stir till thickened and bubbly. Tint the strawberry mixture with a little red food coloring if desired.

Slice remaining strawberries in half lengthwise. Arrange sliced berries over cream filling; spoon strawberry mixture over. Cover; chill several hours.

To serve, garnish pie with unsweetened whipped cream.

Sugar Cream Pie

1 cup granulated sugar
1/2 cup minus 1 tablespoon flour
1 pint heavy cream
1 unbaked 9-inch pie shell
3 tablespoons butter

Mix sugar with flour in a mixing bowl. Add cream and stir well. Pour into pie shell and dot with butter. Bake in preheated 500 degree F oven for 5 to 7 minutes.

Stir ingredients in shell and bake 5 minutes longer. Stir again, then reduce oven temperature to 350 degrees F. Bake about 30 minutes longer or until knife inserted in center comes out clean. Cool before cutting.

Sugar Pie

1 (9-inch) unbaked pie shell

Combine and mix well:

3 eggs, beaten

1 1/2 cups granulated sugar

1/2 cup butter

1 1/2 cups light cream (half-and-half)

1 teaspoon lemon extract

Pour into pie shell and bake at 375 degrees F until golden brown. Test as for custard or pumpkin pie, inserting knife in center and if it comes out clean, it is done. (I test by shaking pie slightly and if the center does not move, it is done.)

Syrup Custard

1 cup sugar cane syrup
1/2 cup granulated sugar
1/2 cup (1 stick) butter or margarine
3 eggs
1/4 teaspoon baking soda
1 tablespoon flour
Pinch of salt
Dry orange peel, grated

Mix sugar, syrup, baking soda and salt. Let come to a boil. Cool. Store in butter, eggs, flour and orange peel. Put into unbaked crust and bake in slow oven.

Traditional Coconut Cream Pie

1/3 cup granulated sugar
1/3 cup cornstarch
2 tablespoons all-purpose flour
1/4 teaspoon salt
3 eggs
3 cups milk
1 tablespoon butter
2 teaspoons vanilla extract
1 1/4 cups sweetened coconut flakes
1 baked 9-inch pie crust, cooled
Whipped topping
Toasted coconut

In medium saucepan, stir together sugar, cornstarch, flour and salt; stir in eggs until mixture is well blended. Gradually stir in milk. Cook over medium heat, stirring constantly with whisk, until mixture boils; boil and stir 1 minute. Remove from heat. Stir in butter and vanilla extract. Stir in coconut until blended; pour into baked pie crust. Press plastic wrap directly onto surface; refrigerate 6 to 8 hours or until set.

Just before serving, spread with whipped topping; sprinkle with toasted coconut. Cover; refrigerate leftover pie.

Tropical Coconut Cream Pie in Coconut Cookie Crust

**1 1/2 cups shortbread cookie crumbs
(about 20 cookies – Lorna Doone)
1 2/3 cups coconut, divided
1/3 cup butter or margarine, melted
1 large banana sliced
1 1/2 cups cold milk
1 (4 ounce) package vanilla instant pudding
1 (8 ounce) can crushed pineapple, well drained
2 cups thawed Cool Whip**

Preheat oven to 325 degrees F.

Mix cookie crumbs, 2/3 cup of coconut and butter in medium bowl until well blended. Press mixture evenly onto bottom and up sides of a 9–inch pie plate. Bake for 10 minutes or until golden. Cool.

Arrange banana slices in cooled crust.

Pour cold milk into large bowl. Add pudding mix. Beat with a wire whisk for 1 minute. Stir in remaining 1 cup coconut. Spoon over banana slices in crust. Gently stir pineapple into whipped topping. Spread over pudding mixture.

Refrigerate for 4 hours or until set.

USS Missouri Buttermilk Pie

2 cups granulated sugar
1/2 cup butter, softened
3 eggs
3 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup buttermilk
1 (9-inch) unbaked pie crust with
edges of crust crimped high
1/2 cup chopped pecans, toasted

In a large mixing bowl, gradually beat the sugar into the softened butter with an electric mixer, beating until mixture is well blended. Beat in the eggs, one at a time, beating well after each addition.

Combine the all-purpose flour and the salt. Gradually beat these dry ingredients into the butter mixture. Beat in the buttermilk until mixture is well blended. Pour the egg and buttermilk filling into the piecrust. Sprinkle the toasted pecans over the top of the filling in the piecrust. Bake the pie at 300 degrees F for 1 hour and 15 to 20 minutes or until the buttermilk filling is set. Cool. Store the pie in the refrigerator.

NOTE: To toast the chopped pecans, spread them evenly in a shallow baking pan. Bake the pecans at 350 degrees F for 5 to 10 minutes or until they're browned, stirring the nuts once or twice during baking.

Vanilla Cream Pie with Variations

2/3 cup granulated sugar
1/2 teaspoon salt
2 1/2 tablespoons cornstarch
1 tablespoon flour
3 cup milk
3 egg yolks, slightly beaten
1 tablespoon butter
1 1/2 teaspoons vanilla extract

Mix sugar, salt, cornstarch and flour in a saucepan. Stir in gradually the milk. Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil for 1 minute.

Remove from heat. Stir a little of the mixture into egg yolks. Blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat.

Blend in butter and vanilla extract. Cool, stirring occasionally. Pour into cooled baked pie shell. Chill for 2 hours.

Coconut Pie

Use Vanilla Cream Pie recipe except fold in 3/4 cup moist, shredded coconut just before pouring into pie shell.

Chocolate Pie

Use Vanilla Cream Pie recipe except use 1 1/2 cups sugar and add 3 ounces or 3 squares chocolate which have been melted over hot water.

Banana Cream Pie

Use Vanilla Cream Pie recipe. Slice 3 large bananas and place in bottom of pie shell before adding cream pie mixture.

Vanilla Creme Pie

1 baked pastry shell
2 cups milk
1/3 cup flour
1/4 teaspoon salt
2/3 cup granulated sugar
3 egg yolks
1 tablespoon butter
1 teaspoon vanilla extract

Scald milk. Mix dry ingredients, pour milk over them and stir constantly. Cook until smooth and thick. Beat egg yolks, adding some of hot mixture to them. Combine yolks with the custard, cook 1 minute. Add butter and vanilla extract. Cool slightly and pour into baked pastry shell. Cool thoroughly before serving.

BUTTERSCOTCH PIE: Use brown sugar in place of granulated sugar.

CHOCOLATE CREAM PIE: Add 2 1/2 tablespoons cocoa to the dry ingredients.

COCONUT CREAM PIE: Add 1/2 cups shredded coconut to the filling, cover with meringue, sprinkle with 1/4 cup coconut. Bake 20 minutes at 325 degrees F.

White Chocolate Raspberry Cream Pie

Serves 8.

1 1/2 cups cold milk

2 small packages JELL-O White Chocolate Flavor Instant Pudding & Pie Filling

1 (8 ounce) container COOL WHIP Whipped Topping , thawed

3/4 teaspoon grated lemon peel

1 cup fresh raspberries

1 (6 ounce) HONEY MAID Graham Cracker Pie Crust

Pour milk into medium bowl. Add pudding mixes. Beat with wire whisk 1 minute. (Mixture will be thick.) Gently stir in whipped topping and lemon peel. Spoon raspberries into crust; cover with pudding mixture.

Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

Yogurt Pie

2 (8 ounce) containers any flavor yogurt desired

1 (6 ounce) container frozen whipped topping, thawed

1 (9-inch) graham cracker pie crust

Mix yogurt and whipped topping until fluffy. Pour into pie crust. Freeze. Remove from freezer about 30 minutes before serving.

7-Up® Pie Crust

2 cups flour

2/3 cup Crisco®

1 teaspoon salt

1/2 teaspoon baking soda

1/3 cup 7-Up®

Mix. Put into a pie pan. Prick crust with a fork. In microwave, bake 2 1/2 minutes; rotate and bake 2 1/2 minutes more.

All-Purpose Tart Dough (Pâte Sucrée)

For 1 (8- to 9-inch) tart or 5 individual tarts

**1 cup all-purpose flour
2 tablespoons granulated sugar
1/8 teaspoon kosher salt
3/4 cup cold unsalted butter, cut into chunks
2 to 3 tablespoons cold water**

Place the flour, sugar, salt and butter in the bowl of a food processor and mix 10 to 15 seconds. Add 2 tablespoons water and mix 5 more seconds. Wrap in plastic wrap to rest in the refrigerator for 1/2 to 1 hour. Roll out to desired thickness and place in tart pan or make free form tarts.

NOTE: Add 1/2 teaspoon cinnamon for a great pumpkin pie dough

Almond Pastry

1 1/4 cups flour
1/4 cup ground almonds
1/4 cup granulated sugar
1/4 teaspoon salt
1/2 cup shortening
1 egg, beaten
1 to 4 tablespoons ice cold water

Mix flour, almonds, sugar and salt. Cut in shortening. Add egg and cold water. Wrap in plastic wrap and chill. Roll out. Place in a 9-inch pan. Prick sides and bottom. Bake conventionally or in a microwave on HIGH for 5 to 7 minutes. Cool before filling.

Best Ever Pie Crust

1 cup (2 sticks) margarine, melted

2 cups flour

1/2 cup confectioners' sugar

Mix all ingredients well. Press into two 8- to 9-inch pie pans. Bake at 350 degrees F for 15 to 20 minutes.

Fill with any cooked filling.

Bisquick Pie Crust

1 cup Bisquick
1/4 cup butter or margarine, softened
2 to 3 tablespoons boiling water

Preheat oven to 450 degrees F.

Mix Bisquick and butter in a small bowl. Add water; stir vigorously until soft dough forms. Press with floured hands into a 9-inch pie plate. Bake until light brown, about 8 to 10 minutes. Cool and fill.

Bran Pie Crust Shells

**1/3 cup bran
2 cups sifted flour
1/2 teaspoon salt
2/3 cup shortening
6 tablespoons cold water**

Crush bran into fine crumbs; mix with flour and salt. Cut in 1/3 cup of the shortening to the consistency of cornmeal. Cut in remaining shortening to the consistency of peas. Sprinkle cold water over top of mixture, a little at a time, mixing with a fork until dough is just moist enough to hold together. Turn onto a sheet of wax paper and shape the dough into a ball. Roll out to fit two 8-inch or 9-inch pie plates.

Brown Butter Rum Crust

1 3/4 cups finely crushed shortbread cookies

1/2 cup confectioners' sugar

6 tablespoons butter

1 1/2 tablespoons dark rum

Mix crumbs and sugar. Melt butter and heat until very lightly browned. Remove from heat and cool slightly. Stir in rum. Pour over crumb mixture and stir thoroughly. Press over the bottom and sides of a buttered 9-inch pie pan. Chill.

Can't Go Wrong Pie Crusts

3 cups pastry flour
1 teaspoon salt
1 1/4 cup shortening
1 egg, beaten
5 tablespoons cold water
1 tablespoon white vinegar

Sift flour and salt into a large bowl. Using a pastry blender, cut in shortening until well blended.

In a 1-cup liquid measure, combine egg, water and vinegar. Using a fork, blend egg mixture into flour mixture. Divide into equal 3 pieces. Roll out each piece on a lightly floured surface, or wrap in plastic wrap and freeze.

Makes 3 (8-inch) crusts.

Cheddar Cheese Pie Crust

3 1/2 cups all-purpose flour
1 cup shredded Cheddar cheese
1/2 cup unsalted butter, softened
1 1/2 cups solid vegetable shortening
1/2 teaspoon salt
2 tablespoons granulated sugar
1/2 cup ice water

Sift flour and set aside. In a mixing bowl, cream Cheddar cheese and butter until smooth. Gently mix shortening into cheese mixture until slightly combined. Cut flour into cheese mixture by hand until mixture resembles coarse meal. Dissolve salt and sugar into ice water, and gradually add water to cheese mixture. Mix by hand until firm ball is formed. Do not over-mix. Divide dough into 2 balls, seal in plastic wrap, and chill for at least 30 minutes before rolling out.

When chilled, roll each ball out to about 1/8-inch thickness on a lightly floured surface, to a size 2 inches larger than the pan into which it will be fitted (or cut dough into whatever size or shape desired). After bottom crust is fitted into pan, trim edges and finish as directed.

Cinnamon Pastry Crust

1 1/2 cups all-purpose flour
1/3 cup walnuts or slivered almonds, toasted
2 tablespoons granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup (1 stick) chilled unsalted butter,
cut into 1/2-inch pieces
2 tablespoons chilled solid vegetable shortening, cut
into 1/2-inch pieces
2 tablespoons (or more) ice water or
chilled dark crème de cacao

Blend flour, nuts, sugar, cinnamon and salt in processor until nuts are coarsely ground. Add chilled butter and vegetable shortening. Using on/off turns, process until coarse crumbs form. Add 2 tablespoons ice water or chilled crème de cacao. Process dough until small moist clumps form, adding more ice water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap dough disk in plastic. Refrigerate until cold enough to roll out, about 30 minutes.

Roll out dough on floured work surface to 12-inch round. Transfer dough to 9-inch diameter glass pie dish. Press dough into dish. Fold overhang under. Crimp edges decoratively. Cover and chill until cold, about 30 minutes. (Can be prepared 2 days ahead. Keep refrigerated.)

Makes one 9-inch crust.

Cookie Crumb Crust

1/3 cup butter

1 1/2 cups crushed cookies

In a 9-inch pie pan, melt butter. Stir crumbs in and blend well. Press against sides and bottom of pan. Bake until lightly browned.

Cream Cheese Pastry

6 ounces cream cheese, softened
2 cups all-purpose flour
2/3 cup margarine
1/4 teaspoon salt

In a large mixing bowl, combine cream cheese and margarine, mixing until well blended. Add flour and salt; mix well. Divide dough in half. Form each portion into a ball. Place each ball in a bowl and cover well; chill thoroughly.

On a lightly floured pastry sheet, roll out each ball to a 12-inch circle. Place 1 circle in a 9-inch pie plate. Trim edge. Pour in favorite fruit filling. Seal and flute edges. Bake according to pie directions.

Makes one 2-crust pie.

Easiest Piecrust

Makes two piecrusts.

5 cups all-purpose flour

1/4 teaspoon salt

**3/4 pound very cold unsalted butter,
cut into very small pieces**

3 egg yolks

4 tablespoons ice water

Put the flour and salt in the bowl of the food processor fitted with a metal blade. Pulse a few times to combine. Begin to add the butter, and pulse until the mixture starts to look like coarse meal (10 to 15 pulses). Add the egg yolks, then slowly pour in the ice water while processing (no more than 20 seconds). Pulse until dough just comes together – do not let it form a ball. If it holds together when you pinch it, it's ready. Place the dough in a plastic bag, form it into a flat round (like a round loaf of bread), and chill it for at least one hour before rolling it out.

Easy Pastry

1 1/3 cups all-purpose flour

Dash of salt

1/3 cup vegetable oil

3 tablespoons milk

Put flour in pie plate. Make a well; add salt, oil and milk. Mix with a fork until dough forms a ball. Press out evenly over pie plate with hands.

Egg Pastry for Quiche Lorraine

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/4 cup butter
2 tablespoons vegetable shortening
1 egg, slightly beaten

In medium bowl, mix flour and salt. Using a pastry blender or two knives, cut in butter and shortening until mixture is crumbly.

Gradually add egg to flour mixture, stirring until dough is evenly moistened and begins to cling together. Shape into a flattened ball.

Roll out on a floured board or pastry cloth to about a 12-inch circle. Ease pastry into a 9 1/2-inch quiche pan. Trim edge to about a 1/2-inch overhang, then fold pastry under, even with top of dish.

Flaky Pastry

5 cups all-purpose flour
1 tablespoon brown sugar
1/4 teaspoon baking powder
1 1/2 teaspoons salt
2 cups shortening
1 tablespoon vinegar
1 egg, beaten
Water

Sift dry ingredients together. Cut shortening into dry ingredients until mixture is the consistency of coarse meal. Combine vinegar and egg and add enough water to make 1 cup liquid. Add liquid to dry ingredients and mix until dough forms a ball. Divide dough and pat out with hands into desired shape on floured pastry cloth or board or floured sheet of wax paper. Smooth with rolling pin. For baked shell, prick with a fork and bake at 450 degrees F for 12 to 15 minutes.

Keeps several months in freezer tightly wrapped. Yields 5 or 6 (9-inch) crusts.

Flaky Pie Crust

1/4 cup lard, chilled
1/4 cup unsalted butter, chilled
1/4 cup vegetable shortening, chilled
2 cups flour
1 teaspoon salt
5 to 7 tablespoons ice water

Using a food processor or a pastry blender, cut the lard, butter, and vegetable shortening into the flour and salt. Be careful not to overwork the dough. Add the water a few tablespoons at a time, until the dough just holds together. Divide the dough into two mounds, wrap them in plastic, and refrigerate them at least 30 minutes. If the pie crust is to be baked, preheat the oven to 400 degrees F.

On a floured board or pastry cloth, roll out the dough in a circle a couple of inches larger than the pie pan. To avoid stretching the dough excessively, roll it from the center outward, lifting the rolling pin after each stroke rather than rolling back over the dough in the opposite direction. Loosen the dough, drape it around the rolling pin, and center the crust over the pan, dropping it gently into place. Use the second mound of dough for the top crust. For a single pre-baked crust, prick the dough in several spots. Cover the pie shell with foil, and weight the foil with dried beans or pie weights. Bake the crust for 10 minutes, and then lower the temperature to 350 degrees F and bake for an additional 15 minutes, or follow the directions in your pie recipe.

Food Processor Pastry

1 1/3 cups all-purpose flour
8 ounces cold butter, cut into small pieces
1 teaspoon salt (less if using salted butter)
1 tablespoon granulated sugar (optional)
1/4 cup ice water

Use the steel blade of food processor. Put all ingredients except ice water into work bowl. Process until mixture has consistency of coarse meal (5 to 10 seconds).

With machine running, pour ice water through feed tube in a steady stream. Stop processing as soon as dough forms ball to ensure tender, flaky pastry. This may be used immediately or frozen for later use.

Foolproof Meringue

1 tablespoon cornstarch
2 tablespoons cold water
1/2 cup boiling water
3 egg whites
6 tablespoons granulated sugar
1 teaspoon vanilla extract

Mix first 2 ingredients in a saucepan, then add boiling water and cook, stirring constantly, until clear. Let cool.

Beat egg whites and sugar. Add vanilla extract. Beat until peaks form. Add cooled cornstarch mixture. Mix and beat until stiff peaks form. Spread on pie.

Foolproof Piecrust

No matter how much you handle this dough (and you can beat it with your rolling pin if you like), it will always be flaky, tender and delicious. Scraps can be re-rolled if necessary and crust will never be tough. Dough can be left in the refrigerator up to 3 days. It remains soft and can be taken out and rolled at once, or it can be frozen until ready to use (thaw until soft enough to roll). Recipe makes two 9-inch double-crust pies and 1 pie shell or about 20 tart shells. Use standard measuring cups and spoons for measuring ingredients, leveling off top with edge of spatula. Give recipe your undivided attention.

4 cups flour (not instant or self-rising),
lightly spooned into cup
1 tablespoon granulated sugar
2 teaspoons salt
1 3/4 cups shortening (not refrigerated;
do not use lard, oil, margarine or butter)
1/2 cup water
1 tablespoon white or cider vinegar
1 large egg

In large bowl, stir together with fork flour, sugar and salt; cut in shortening with fork until crumbly. In small bowl, beat together water, vinegar and egg; add to flour mixture and stir until all ingredients are moistened. Divide dough in 5 portions and, with hands, shape each in flat round patty ready for rolling; wrap each patty in plastic or wax paper and chill at least 1/2 hour.

When you are ready to use the piecrust, lightly flour both sides of the patty and roll out on lightly floured board or pastry cloth. (If possible, cover rolling pin with stockinette and rub in a little flour.) Keeping pastry round, roll from center to 1/8-inch thickness and 2 inches larger than inverted pie pan; fold

Freezer Pie Dough

5 1/2 cups unsifted flour
1 tablespoon salt
2 cups shortening
1 egg
1 tablespoon vinegar
1 teaspoon baking soda

Cut shortening into flour mixed with salt. In measuring cup, break egg; add vinegar and fill cup to top with cold water. Hold cup over bowl with flour mixture. Add the baking soda; stir and mix, then pour into flour. Mix with fork. Divide into 6 patties. Put into freezer bags and freeze.

Graham Cracker Crust

24 graham crackers, finely crushed (about 2 cups)

1/4 cup softened butter or margarine

1/4 cup granulated sugar

Blend together crumbs, softened butter and sugar. Set aside 1/2 cup crumbs to garnish top of pie, if desired. Press firmly against bottom and sides of greased pie plate. Bake at 375 degrees F for 8 to 10 minutes. Cool.

Graham Cracker Peanut Brittle Pie Crust

1 1/2 cups graham cracker crumbs

1/2 cup flaked coconut

1 1/2 cups crushed peanut brittle

1/2 cup melted butter

Combine ingredients. Put into pie plate and chill. Butterscotch filling is great in this crust.

Hershey's Chocolate Petal Crust

1/2 cup butter or margarine
1 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups unsifted all-purpose flour
1/2 cup Hershey's® Cocoa
3/4 teaspoon baking soda
1/4 teaspoon salt

Cream butter or margarine, sugar, egg and vanilla extract until light and fluffy.

Combine flour, cocoa, baking soda and salt; add to creamed mixture. Shape soft dough into two 1 1/2-inch rolls. Wrap in wax paper; chill until firm.

Cut one roll into 1/8-inch slices; arrange, edges touching, on bottom and sides of greased 9-inch pie pan. (Small spaces in crust will not affect pie.) Bake at 375 degrees F for 8 to 10 minutes. Cool.

Freeze leftover dough; use for pie crust or cookies.

Homemade Pie Crusts with Variations

Graham Cracker Crust

1 1/2 cups graham cracker crumbs (about 18 single crackers)
2 tablespoons granulated sugar
1/3 cup melted margarine
1/2 teaspoon ground cinnamon (optional)

Mix together thoroughly. Press into 9-inch pie plate. Chill as is, or bake 350 degrees F for 8 minutes for firmer, crisper crust.

Gingersnap Crust

1 1/2 cups crushed gingersnaps
6 tablespoons melted margarine

Mix together thoroughly. Press into 9-inch pie plate. Chill.

Crunchy Crust

3/4 cup flour
1/2 cup quick oatmeal
1/2 cup chopped nuts
2 tablespoons granulated sugar
1/4 teaspoon salt
1/2 cup melted butter

Mix together thoroughly. Press into 9-inch plate. Bake at 375 degrees F for about 12 minutes. Cool.

Cornflake Crumb Crust

1 1/3 cups cornflakes crumbs
(takes 3 cups cornflakes)
2 tablespoons granulated sugar
1/4 cup melted margarine

Mix together thoroughly. Press into 9-inch plate. May use as is or bake at 375 degrees F for 5 to 7 minutes. Will hold up slightly better and has crisper taste when baked.

Cocoa Crumb Crust

1 1/2 cups vanilla wafer crumbs
1/4 cup cocoa powder
1/3 cup powdered sugar
6 tablespoons melted margarine

Mix thoroughly and press in 9-inch pie plate. Bake at 350 degrees F for 8 minutes. Cool.

Marshmallow Creme Meringue

3 egg whites

Dash of salt

1 cup Marshmallow Crème

Beat egg whites and salt until soft peaks form. Gradually add Marshmallow Crème, beating until stiff peaks form. Spread over pie filling, sealing to edge of crust. Bake at 350 degrees F for 12 to 15 minutes or until brown. Cool.

Marshmallow No-Weep Meringue

3 egg whites

1/2 (7 ounce) jar Marshmallow Creme or Marshmallow Fluff

Beat egg whites until frothy. Add Marshmallow Creme or Marshmallow Fluff and continue to beat until mixture stands in peaks. Spread on pie and brown in 350 degree F oven.

Microwave Pie Shell

1 cup all-purpose flour
1/2 teaspoon salt
1/3 cup plus 1 tablespoon shortening
4 drops yellow food coloring
2 to 3 tablespoons cold water

Combine flour and salt. Cut in shortening until like coarse meal. Add food coloring. Sprinkle water over flour mixture and stir with a fork. Shape into a ball. Roll out on a floured surface into a circle 2 inches larger than an inverted 9-inch pie plate. Fit loosely into pie plate. Trim edges and fold under to form a standing rim. Flute. Place a piece of heavy-duty plastic wrap over the pastry and cover with dried beans. Gently prick the rim of the pastry. Microwave on HIGH for 5 1/2 to 7 minutes until the pastry is opaque and the bottom is dry.

Never Fail Meringue

2 teaspoons cornstarch
2 tablespoons cold water
1/2 cup boiling water
3 egg whites
6 tablespoons granulated sugar
1/8 teaspoon salt
1/2 teaspoon vanilla extract

Mix cornstarch and water. Stir into boiling water. Cook until thick and clear. Let cool completely.

Beat egg whites; gradually beat in sugar, salt and vanilla extract. Beat into cooled, cooked mixture; continue beating until mixture stands in peaks. Spread on pie. Brown in preheated 375 degree F oven.

Never Fail Pie Crust

3 cups sifted flour
1 1/2 teaspoons salt
1 cup shortening
1 egg
1 teaspoon vinegar
1/2 cup ice cold water

Cut shortening into flour and salt until crumbly. Add remaining ingredients. Mix well. Make into 3 balls. Wrap each ball in plastic wrap and store in the refrigerator for up to 2 weeks.

Makes 3 crusts.

No-Roll Pastry Shell

1 1/2 cups sifted flour
1 1/2 teaspoons granulated sugar
1 teaspoon salt
1/2 cup vegetable oil
2 tablespoons cold milk

Sift dry ingredients into a 9-inch pie pan. Combine oil and milk and beat with a fork. Pour over flour mixture. Mix with fork until flour is dampened. With fingers press pastry evenly and firmly against bottom and sides of pan. Partly cover rim and flute edge, pinching lightly with fingers. If a pre-baked shell is desired, prick entire surface with a fork, and bake at 425 degrees F for 12 to 15 minutes or until brown.

Yields 1 (9-inch) crust.

Or you can pour in the filling, and bake as directed for filling. It is good for pecan and custard pies and is especially good for pumpkin pie.

No-Roll Pie Crust

1 1/2 cups sifted all-purpose flour
1 1/2 teaspoons granulated sugar
1 teaspoon salt
1/2 cup vegetable oil
2 tablespoonscold milk

Sift dry ingredients together in a pie pan.

Combine oil and milk in a measuring cup; whip with a fork, then immediately pour over flour mixture; mix with a fork just until flour is moist. Press the mixture evenly and firmly to line bottom and sides of pie pan; press up with fingers to partly cover top also. Bake at 425 degrees F for 12 to 15 minutes; let cool.

To use unbaked pie shell, before baking fill with filling and bake at 400 degrees F for 15 minutes; reduce heat to 350 degrees F and bake until filling is done.

Orange Pastry Crust

1 1/4 cups all-purpose flour
1 teaspoon finely grated orange zest
1 tablespoon granulated sugar
1/2 teaspoon salt
1/2 cup butter-flavored shortening
1 1/2 tablespoons reconstituted orange juice
1 1/2 tablespoons cold water

Combine flour, orange zest, sugar and salt in a mixing bowl; stir to blend. Using pastry blender or two knives, cut shortening into flour mixture until all resembles coarse meal. Combine orange juice with cold water. Add juice-water mixture by tablespoons mixing gently with a fork just until dough begins to hold together in clumps. If necessary, an extra tablespoon of water may be added. Gather dough and shape into a flat, round disk. Chill at least 1 hour.

Preheat oven to 375 degrees F.

On lightly floured wax paper, roll dough to about 1/8-inch thick, in a large enough circle to overhang pie plate by 1 1/2 to 2 inches. Ease pastry into pie plate, being careful not to stretch dough, and fold pastry under at edge. Crimp decoratively. Prick bottom and sides. freeze briefly, 15 to 30 minutes. Bake for 15 minutes or until golden brown. Cool on wire rack. When cool, fill with filling.

Peanut Butter Pie Crust

1/3 cup chilled shortening
2 tablespoons chilled peanut butter
1 1/2 cups all-purpose flour
3 to 4 tablespoons ice water

Cut the shortening and peanut butter into the flour using a food processor fitted with a plastic dough blade. Gradually add the ice water, mixing until the dough forms a ball. Form into a disk, cover with plastic wrap and refrigerate for about 30 minutes.

Preheat the oven to 350 degrees. Remove dough from fridge and roll out on a lightly floured surface until pastry circle is about 10 inches in diameter. Gently lay pastry into a 9-inch pie pan. Prick crust gently all over with a fork, line with aluminum foil, and fill partially with pie weights or dried beans.

Bake about 5 minutes, then remove pie weights and foil. Bake another 5 minutes, or until crust is lightly browned. Remove from heat, allow to cool completely, and fill with pie filling of your choice.

Makes 1 (9-inch) pie crust.

Pecan Meal Pie Crust

Add and mix with fork until uniformly moistened:

2 cups pecan meal

4 tablespoons (1/2 stick) unsalted butter, softened

3 tablespoons granulated sugar

1/4 teaspoon salt

Preheat oven to 375 degrees F. Grease a 9– or 10–inch pie pan.

Using your fingertips or a flat–bottomed glass, press the mixture evenly over the bottom and sides of a pie plate. Bake until richly browned, 10 to 15 minutes.

Pie Crust for Cooked Fillings

1 cup flour

1/2 cup (1 stick) butter or margarine

1/4 cup confectioners' sugar

1/3 cup chopped walnuts

With hands, mix all ingredients to soft dough. Press into a 9-inch pie pan, but not on rim. Bake 15 minutes or until lightly brown at 400 degrees F. Cool. Pour in filling.

Pie Crust with Orange Juice

2 cups all-purpose flour
1/2 teaspoon granulated sugar
1/2 teaspoon salt
3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch pieces
2 tablespoons chilled vegetable shortening, cut into 1/2-inch pieces
6 to 7 tablespoons chilled orange juice

Combine flour, sugar and salt in large bowl; add butter. Using fingertips, rub in butter until pieces range in size from rice grains to peas. Add shortening; rub in until pieces are size of small peas. Sprinkle 5 tablespoons juice over, tossing gently with fork to blend. Continue adding enough juice 1 tablespoon at a time, tossing with a fork, to form moist clumps. Gather dough into ball; divide into 2 parts, 1 slightly larger than the other. Flatten dough onto disks. Wrap in plastic; chill 1 1/2 hours or up to 1 day.

Makes 8 servings.

Potato Chip Pie Crust

This is delicious filled with any creamed seafood, creamed chicken or creamed vegetables, then topped with potato chip crumbs.

1 1/2 cups finely crushed potato chips

1/2 cup melted margarine

Mix potato chip crumbs with margarine. Press firmly into an ungreased 9-inch pie pan or plate. Bake at 375 degrees F for 7 minutes. Cool.

Rice Krispies Pie Crust

Make one 9–inch crust.

1 cup Rice Krispies, rolled

1/2 cup desiccated coconut

2 tablespoons granulated sugar

1/4 cup melted butter

Mix all together and press into a 9–inch pie pan. Bake for 7 to 8 minutes 425 degrees F. Let the crust cool and then chill in refrigerator before filling.

This is a good crust for ice cream pies.

Sesame Seed Pastry

1/2 cup boiling water
1 cup shortening
3 cups flour
2 teaspoons salt
1 teaspoon baking powder
1/4 cup sesame seeds

Pour boiling water over shortening and stir until shortening melts and mixture is cold and creamy. Sift flour with salt and baking powder. Stir flour mixture into shortening. Add seeds. Form a ball, cover and chill.

Roll 1/8 inch thick on lightly floured board. For baked shell, prick with fork and bake at 450 degrees F for 15 minutes.

Yields 4 (9-inch) crusts or 12 tart shells.

Short Pie Crust

This is an easy, flavorful crust, which is good for all cream pies.

1 cup Bisquick

1/4 cup butter (at room temperature)

3 tablespoons water

Mix all ingredients together right in the pie plate. Press into plate and around edges. Bake at 450 degrees F for 8 to 10 minutes. Cool completely.

Sour Cream Pie Crust

3 cups flour

3/4 cup butter or margarine

8 ounces sour cream

Combine ingredients in food processor and mix only until ball first forms, about 10 seconds. Roll out two or three times for pie pan. For baked shell, freeze 10 minutes then bake for 6 minutes at 425 degrees F with shell lined with foil and filled with beans or rice. After 6 minutes, remove foil and bake 8 to 10 minutes. Cool on wire rack.

Special Meringue

5 egg whites

Dash of salt

1 (7 ounce) jar Marshmallow Crème

Beat egg whites and salt to soft peaks. Add Marshmallow Crème and beat to stiff peaks. Spread on top of pie and bake at 350 degrees F for 12 to 15 minutes.

Sweet Buttery Tart Pastry

1 2/3 cups unbleached all-purpose flour
1/4 cup very fine granulated sugar
1/2 teaspoon salt
10 tablespoons sweet butter, chilled
2 egg yolks
1 teaspoon vanilla extract

In a large mixing bowl, sift the flour, sugar and salt. Add the chilled butter and cut in with a pastry blender, to resemble coarse meal. (You can also rub the butter and the dry ingredients together to achieve the same effect.)

Stir egg yolks, vanilla extract and water together in a small bowl and add it to the flour mixture, blending in with a fork. Shape sough into a ball, working quickly.

Place the ball of dough on a pastry board. With the heel of your hand, push about 1/4 cup of dough away from you into a 6- to 8-inches thin streak of dough; repeat until all the dough has been smeared. Scrape dough together; re-form a ball, wrap in wax paper and chill for 2 to 3 hours.

Roll our dough between 2 sheets of wax paper (or a floured pastry cloth and a floured cloth cover on your rolling pin.) into a round large enough to line your pan. Work quickly so that the dough doesn't become too sticky.

Line either an 8- or 9-inch false-bottom tart pan with the dough, fitting it loosely into the pan and pressing it to fit all sides. Trim edges 3/4 inch outside top of pan, and fold this edge over to the inside and press into place with your fingers. Chill.

Follow tart recipe or follow this step. Preheat oven to 425 degrees F. Line dough in the tart pan with a piece of aluminum foil or wax paper and fill it a little with rice or dried beans. Bake for 8 minutes. Remove foil and beans. Prick the bottom of the dough with a fork in several places. For a partially baked shell, return to oven for 3 to 4 minutes linger. For a fully baked shell, return for 8 to 10 minutes longer, or until edges are a light brown.

Toasted Coconut Crust

Makes 1 (8- or 9-inch) pie shell.

2 cups toasted shredded coconut, fresh or packaged

8 tablespoons (1 stick or 1/2 cup) butter, melted

Stir the coconut and butter together. Refrigerate for about 15 minutes, stirring now and then, until the mixture begins to firm up and hold its shape.

Pat evenly into the pie pan and chill again for at least 30 minutes before filling.

Chocolate-Coconut Crust

Reduce the butter to 4 tablespoons (1/2 stick or 1/4 cup)

Melt it in a small pan over low heat with 2 ounces (2 squares) semisweet chocolate.

Yogurt Pastry

2/3 cup sifted all-purpose flour

1/4 teaspoon salt

3 tablespoons shortening

3 tablespoons plain yogurt

Stir flour and salt together; cut in shortening until pieces are the size of small peas. Add yogurt. Gently stir with a fork until all the mixture is moistened. Form into a ball. Flatten dough on lightly floured surface. Roll 1/8-inch thick. Fit pastry into 8-inch pie plate. Flute edges. Prick well with fork. Bake at 450 degrees F until golden, about 10 minutes.

Almond Macaroon Cherry Pie

Filling

1 (16 ounce) can pie cherries
1/2 teaspoon cinnamon
1/8 teaspoon salt
1 tablespoon lemon juice
3/4 cup granulated sugar
2 tablespoons quick cooking tapioca

Topping

1 cup coconut
1/4 cup granulated sugar
1/2 cup sliced almonds
1/8 teaspoon salt
1/4 cup milk
1 tablespoon margarine
1 egg, beaten
1/4 teaspoon almond extract

Preheat oven to 400 degrees F. Line 9-inch pie pan with crust.

Combine filling ingredients and spoon into lined pie pan. Bake for 20 minutes.

Remove from oven. Meanwhile, combine topping ingredients and spread evenly over partially-baked pie. Bake for an additional 15 to 30 minutes or until topping is golden brown. Cover edges with foil during last 5 to 10 minutes of baking if necessary to prevent overbrowning of crust.

Aloha Macadamia Apple Pie

1 (9-inch) pie shell, unbaked

1 can apple pie filling

1 bag Aloha Macadamia Nut Girl Scout cookies

3 tablespoons granulated sugar

Place pie filling in crust and spread evenly.

Crush cookies and place on top of pie filling. Sprinkle with sugar.

Bake at 400 degrees F until golden brown.

Apple Cider Pie

Crust

1/4 cup cold water
2 teaspoons cider vinegar
2 cups all-purpose flour
1/3 cup cold butter or regular stick
margarine, cut into small pieces
1/4 cup solid vegetable shortening or
regular stick margarine

Filling

3 cups apple cider
3/4 cup granulated sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground mace or nutmeg
5 large Granny smith or Braeburn
apples (about 2 1/2 pounds)
3 large Golden Delicious or Cortland
apples (about 1 1/2 pounds)
1 1/2 teaspoons granulated sugar

Boil apple cider in heavy saucepan about 20 minutes or until reduced to 1/2 cup. Cool about 20 minutes (can be prepared up to 3 days ahead, covered and refrigerated).

To make crust in food processor, mix water and vinegar in a 1-cup measure. Process flour, butter and shortening with on/off turns until coarse crumbs form. With motor running, add water mixture. Process until dough just leaves sides of bowl.

To make crust by hand, mix water and vinegar in a 1-cup measure. Put flour in a medium size bowl. Cut in butter and shortening with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in water mixture with fork until crumbs clump together into a dough.

Gather dough into a ball, divide in half, flatten each half into a disk and wrap in wax paper. Refrigerate 45 minutes or until firm enough to roll.

Meanwhile, prepare filling. Mix sugar, flour, cinnamon and mace/nutmeg in a large bowl. Halve, core and peel apples. Cut each half into 1/2 inch thick wedges, then cut wedges in half crosswise. Add to sugar mixture along with the reduced apple cider. Toss until evenly coated.

Preheat oven to 425 degrees F. Position rack in lowest part of oven. Have ready a 9-inch pie plate.

On lightly floured surface with a lightly floured rolling pin, roll out half the dough to a 12-inch circle. Fit circle into pie plate.

Spoon filling into pie shell, mounding it high in the center.

Roll remaining dough into a 12-inch circle. Place over filling. Press edges together and roll up to form an even rim. Flute or crimp decoratively. Brush top with water, then sprinkle with the 1 1/2 teaspoon

of sugar. Cut slits in top for steam to escape.

Place pie on a cookie sheet to catch drips. Bake for 25 minutes. Reduce oven temperature to 350 degrees F. Bake for 40 to 50 minutes longer until crust is golden brown, apples are tender when pierced through a slit and juices bubble. Remove to wire rack. Serve warm or cool completely.

Apple–Cranberry Pie

Pastry for a 9–inch double–crust pie

3/4 cup dark brown sugar, firmly packed

1/4 cup granulated sugar

1/3 cup flour

1 teaspoon allspice

1 teaspoon grated orange zest

2 cups whole cranberries

4 cups peeled, cored, and thinly sliced tart apples

2 tablespoons unsalted butter or margarine

Preheat the oven to 425 degrees F.

Prepare the pie pastry. Line the pie pan with the bottom crust, using half of the dough. Keep the remaining dough chilled.

Combine the sugars, flour, allspice and orange zest. Add the apples and cranberries. Mix well. Turn the filling into the crust and dot the butter. Roll out the top crust and lay it on the filling. Trim off any excess dough, crimp the edges, and prick with the tines of a fork to vent. Bake 40 minutes or until golden brown.

Apple Cream Pie

1/4 cup butter or margarine, melted
1 1/2 cups graham cracker crumbs
1 (14 ounce) can sweetened condensed milk
1 cup low-fat sour cream
1/4 cup lemon juice
1 (16 ounce) can apple pie filling
1/4 cup walnuts, chopped
1 tablespoon granulated sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Preheat oven to 350 degrees F.

Combine the melted butter or margarine and graham cracker crumbs in a 1-quart baking dish. Evenly press the mixture over bottom of dish.

In a medium-sized mixing bowl, blend together the sweetened condensed milk, sour cream, and lemon juice. Spoon, then spread the mixture evenly over the top of the graham cracker crumb layer.

Spoon the apple pie filling over the top of the cream layer and bake for 25 to 30 minutes or until set. Cool slightly.

Mix together the walnuts, sugar, cinnamon and nutmeg in small bowl. Sprinkle the flavored nuts over the top of the pie. Serve warm or cold.

****You may prepare your apple pie filling from scratch. Simply select 3 or 4 firm, crisp, tart apples. Wash, peel and core the apples. Toss the fruit into a saucepan as you slice the apples, making sure to add a 1/2 tablespoon sprinkling of lemon juice as you go, to keep the fruit from browning. Add 1 cup granulated sugar, 3 tablespoons cornstarch, 1/2 teaspoon cinnamon, a pinch of salt and a dash of nutmeg to the fruit. Pour on 1 1/2 cups water and bring the mixture to a boil, stirring frequently. Reduce the heat and simmer until thickened, and you have apple pie filling from scratch!**

Apple Pie in a Glass

4 cups Granny Smith apples, peeled, sliced
2/3 cup apple juice
1/4 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon allspice
1 teaspoon vanilla extract
1 teaspoon rum
1/4 cup mascarpone cheese
1 cup graham cracker crumbs
2 cups vanilla ice cream

In a large saucepan, combine the apples, apple juice, brown sugar, cinnamon, nutmeg, and allspice. Place over medium heat and cook for 20 minutes until the apples are tender and the mixture is slightly thickened, stirring often.

Remove from heat and stir in the vanilla extract and mascarpone cheese.

To assemble, using 4 parfait glasses, spoon 3 tablespoons of the apple mixture into the bottom of each glass. Place 2 tablespoons of the graham cracker crumbs on top of the apples and top with a scoop of ice cream. Continue to layer as needed. Serve immediately.

Apple Puff Pies

1 (17 ounce) package frozen puff pastry
2 medium size sweet apples
1/3 cup brown sugar, firmly packed
2 tablespoons flour
1 teaspoon grated lemon peel
1 teaspoon fresh lemon juice
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1 large egg, lightly beaten

Preheat oven to 375 degrees F.

Thaw frozen puff pastry according to package directions.

Meanwhile peel, core and coarsely chop apples to measure 2 cups.

In bowl toss apples with sugar, flour, lemon peel and juice, cinnamon and nutmeg.

On lightly floured board cut each pastry sheet into nine 3–inch squares. In center of each square place about 1/4 cup apple mixture, brush edges of square with beaten egg. Top each filled pastry with second square. Press edges with tines of fork. Using a sharp knife make 1–inch L–shape in center of each square, fold back pastry flaps. Place on ungreased cookie sheet and brush with beaten egg. Bake 20 minutes until golden brown.

Apple Streusel Pie

1/4 cup dried cranberries
1/4 cup dried blueberries
1/4 cup dried cherries (any kind)
6 large apples (prefer Roma/Gala mixed),
 peel and core and sliced thin (about 1/8–inch)
3/4 cup granulated sugar
1 teaspoon apple pie spice
1/4 teaspoon salt
1/3 cup half–and–half (or light cream)

Crumble Topping

1/3 cup flour
1/3 cup toasted fine chop pecans or walnuts
3 cups packed brown sugar
1/4 teaspoon ground nutmeg
3 tablespoons butter
1 recipe Single crust pie crust (or use recipe below)
1 recipe vanilla icing (below)

Prepare Pastry. Roll out and place in a 9–inch pie pan and line the edge with double thick foil. Bake in a 450 degree F oven for 8 minutes. Remove foil and bake an additional 5 to 6 minutes until golden. Cool on a wire rack. Reduce heat to 375 degrees F.

In a small bowl, place the dried fruit and our boiling water over it. Let stand 5 minutes and drain.

Meanwhile, slice apples in food processor very thin and mix them in a bowl with the dried fruit. Mound the mixed fruit in the baked pie shell. It will be high, but arrange the fruit to fit, wedging slices of apple here and there.

In another large bowl, combine sugar, 3 tablespoons flour, apple pie spice and salt. Stir in half and half and pour over the fruit carefully.

In a medium bowl, combine 1/3 cup flour, nuts, brown sugar and nutmeg. Cut in the butter until it resembles coarse crumbs the size of peas. Sprinkle it over the pie filling.

Cover the edge of the pie crust with heavy foil and bake for 25 minutes. Remove foil and bake for 20 to 25 minutes until golden and the fruit is tender. Cool for 45 minutes on a wire rack.

Drizzle with icing and store in the refrigerator. Bring to room temp before serving. (I personally like it cold and even frozen too!) If you like apple pie, this version will knock your socks off! It's a higher pie than most apple pies, and the streusel topping has an icing on top of that, giving a sweetness that is also unexpected. If you can't find dried blueberries or cherries, double the amount of cranberries.

Vanilla Icing

1 cup sifted powdered sugar
1 tablespoon milk
1/4 teaspoon vanilla extract

Stir all together and add a little more milk to make a drizzling consistency.

Pie Pastry

1 1/4 cups flour

1/4 teaspoon salt

1/3 cup shortening

3 to 4 tablespoons water

In a bowl, stir flour and salt together. Cut in shortening until it resembles coarse crumbs the size of peas. Sprinkle water, 1 tablespoons at a time, and toss until moistened. Form a ball and on a slightly floured surface, roll the dough to a 12-inch circle. Fit into a 9-inch pie pan. Trim to 1/2 inch beyond the edge and fold under and flute.

Apricot Cream Fried Pies

Makes 1 1/2 dozen.

1 1/3 cups water
1 (6 ounce) package dried apricots
1/4 cup granulated sugar
2 tablespoons cream cheese
1 (15 ounce) package refrigerated pie crusts
Vegetable oil

Bring 1 1/3 cups water and apricots to a boil over medium heat. Cook 30 minutes; drain. Mash with a potato masher until smooth. Cool completely.

Process sugar and cream cheese in a food processor until smooth. Add apricots; pulse 2 to 3 times or until blended.

Roll piecrusts into 12-inch circles; cut each crust into 9 (4-inch) circles. Spoon 2 rounded teaspoonsful apricot mixture onto half of each pastry circle. Moisten edges with water; fold dough over fruit mixture, pressing edges to seal. Crimp edges with a fork dipped in flour.

Pour oil to a depth of 1/2 inch into a large heavy skillet; heat to 350 degrees F. Fry pies, in batches, 2 minutes on each side.

NOTE: Pies may be baked on lightly greased baking sheets at 425 degrees F for 12 minutes.

Apricot Pie

4 cups sliced fresh apricots
1 cup granulated sugar
1/3 cup all-purpose flour
Pinch of ground nutmeg
1 tablespoon lemon juice
9-inch pastry for double-crust pie
Milk
Additional sugar

In a bowl, toss apricots, sugar, flour and nutmeg. Sprinkle with lemon juice; mix well. Line a 9-inch pie plate with bottom crust; add filling. Roll out remaining pastry to make a lattice crust. Place over filling; seal and flute edges. Brush with milk and sprinkle with sugar. Cover edges of pastry loosely with foil. Bake at 375 degrees F for 45 to 55 minutes or until golden brown.

Baked Apple Dumpling Pie

Serves 6.

Pastry

1 3/4 cups flour
1 tablespoon granulated sugar
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, cut up
1 egg yolk
About 3 tablespoon cold water

In a food processor, combine the flour, sugar and salt. Pulse just to mix them.

Remove the lid and scatter the butter on top. Pulse again just until the butter is broken into very small pieces.

In a glass measuring cup, combine the yolk with enough water to make 1/4 cup of liquid. Using a fork, blend them well. Remove the processor lid and sprinkle the yolk mixture all over the flour. Pulse again just until the pastry starts to form large clumps.

Empty the crumbs into a bowl and with your hand, pack the dough as you would a snowball. Knead the dough right in the bowl 2 or 3 times. Put the dough onto a sheet of plastic wrap and form a flat disk. Wrap the dough in the plastic wrap and refrigerate for 1 hour.

Apples

1/2 cup raisins
1/2 cup walnuts
1/2 cup packed light brown sugar
1/4 teaspoon ground cinnamon
3 tablespoons unsalted butter
3 tablespoons raspberry preserves
4 Golden Delicious, Gravenstein, Baldwin,
Macoun, Northern Spy or Winesap apples
2 tablespoons whole milk
1 tablespoon granulated sugar (for sprinkling)
Flour (for rolling)

Set the oven at 400 degrees F. Have on hand an 11-to-12-inch skillet with a heatproof handle.

In a food processor, combine the raisins, walnuts, 1/4 cup of the light brown sugar, and cinnamon. Pulse just until the mixture is finely ground.

Melt the butter in the skillet, but do not let it brown. Add the remaining 1/4 cup light brown sugar and the preserves. Cook for 30 seconds over medium heat or until the mixture is bubbling evenly all over. Remove the pan from the heat.

Without peeling the apples, halve them horizontally. Core each half. Place the apples, cut sides down, in the skillet. Put 6 halves around the edge and 1 in the center. Dice the remaining apple half and scatter the pieces between the apples.

Spoon some of the raisin–walnut mixture into each apple half, compacting it with the back of the spoon. Sprinkle leftover filling between the apples.

On a lightly floured board, roll the pastry to a round the exact size of your skillet. Pick the pastry up on the rolling pin and ease it onto the apples. Tuck the edge of the pastry down along the inside of the pan. Poke several large vent holds in the pastry with a paring knife.

Brush the pastry with milk and sprinkle it with granulated sugar. Transfer to the hot oven and bake the pie for 20 minutes.

Reduce the oven temperature to 375 degrees F and continue baking the pie for 25 minutes or until the crust is golden brown.

Let the pie cool on a rack for 20 minutes before serving.

Cut the pie is cut so that each person gets an apple and some crust.

Baked Coconut Pie

1 1/2 cups granulated sugar
2 tablespoons flour
1 1/2 cups milk
3 eggs
4 tablespoons butter
1 (3.5 ounce) can coconut
1 teaspoon vanilla extract
Dash of salt
1 unbaked pie shell

Mix sugar, flour, milk, eggs, butter, coconut, vanilla and salt well with an electric beater.

Pour into pie shell. Bake at 400 degrees F for 10 minutes, then 325 degrees F for 45 minutes.

Banana Breeze Pie

Crust

1/3 cup butter or margarine
1/4 cup granulated sugar
1/2 teaspoon cinnamon (optional)
1 cup crushed corn flakes

Melt butter, sugar and cinnamon in small saucepan. Place over low heat, stir constantly until bubbles form around edges of pan; remove from heat. Add crushed corn flakes; mix well. Press mixture evenly into a 9-inch pie pan to form crust. Chill.

Filling

8 ounces cream cheese, softened
1 can sweetened condensed milk
1/2 cup bottled lemon juice
1 teaspoon vanilla extract
5 medium-size ripe bananas
2 tablespoons bottled lemon juice

Beat the cream cheese until light and fluffy. Add 1/3 cup of the lemon juice and vanilla extract and stir until thickened. Slice 3 of the bananas; line crust with slices. Turn filling into crust; refrigerate 2 to 3 hours or until firm. Do not freeze.

Slice the other 2 bananas and dip into remaining lemon juice. Garnish top of pie with banana slices.

Serves 8.

Banana Caramel Pie

1 (9-inch) baked pastry shell
1 can Eagle Brand sweetened condensed milk, caramelized
3 medium or 2 large bananas
3 small Heath® candy bars, frozen
Cool Whip®

Use one of the three methods below to carzmelize the sweetened condensed milk:

Oven Method

Pour sweetened condensed milk into 9-inch pie plate. Cover with aluminum foil; place in larger shallow pan. Fill larger pan with hot water. Bake at 425 degrees F for 1 hour or until thick and caramel-colored. Beat until smooth.

Stovetop Method

Pour sweetened condensed milk into top of double boiler; place over boiling water. Simmer over low heat for 1 to 1/2 hours or until thick and caramel-colored, stirring occasionally. Beat until smooth.

Microwave Method

Pour sweetened condensed milk into a 2-quart glass measuring cup. Cook on 50% power (medium) 4 minutes, stirring briskly every 2 minutes until smooth. Cook on 30% power (medium-low) 20 to 25 minutes or until very thick and caramel-colored, stirring briskly every 4 minutes during the first 16 minutes and every 2 minutes during the last 4 to 10 minutes.

The milk will have become very thick and brown and will taste like caramel. Let the milk cool down.

Line bottom of pie shell with sliced bananas. Spoon sweetened condensed milk over the bananas. You may spread another layer of bananas over the caramelized milk. Top with Cool Whip®. Crush candy bars into very small pieces and sprinkle over the top of the pie. Chill well before serving.

Banana Cream Cheese Pie

1 (9-inch) graham cracker crumb crust
1 (8 ounce) PHILADELPHIA BRAND cream cheese, softened
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk
(NOT evaporated milk)
1/3 cup fresh squeezed lemon juice
1 teaspoon vanilla extract
3 to 4 medium bananas, sliced, and dipped in lemon juice

In large mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla. Line crust with 2 sliced bananas. Pour filling over bananas; cover. Chill overnight for best results. Before serving, slice remaining banana into slices, dip slices into lemon juice and garnish the pie with banana slices.

Store any remaining leftovers in refrigerator, tightly covered.

Bing Cherry Parfait Pie

1 small box cherry gelatin
1 cup hot cherry syrup
1/4 cup cold water
1 pint vanilla or black cherry ice cream
1 (16 ounce) can dark sweet cherries, drained
1 baked 9-inch pie shell, cooled

Dissolve gelatin in hot cherry syrup. Add cold water. Cut ice cream into six chunks; add to gelatin mixture and stir until melted. Chill mixture until it begins to thicken and mound when spooned, 20 to 30 minutes.

Fold in cherries. Turn into pie shell. Chill until firm (20 to 25 minutes). Frozen strawberries can be substituted.

Blackberry Sour Cream Pie

1 quart fresh blackberries *
1/2 cup plus 2 tablespoons granulated sugar
1/4 cup all-purpose flour
1 cup sour cream
1 (9-inch) deep dish pie shell, unbaked

Wash berries and spread out to dry.

Mix together thoroughly the 1/2 cup sugar with flour. Pour over berries and toss to cover completely, ensuring that the flour mixture is evenly distributed. Pour berries into pie shell and spread them, mounding the berries slightly in the center.

Mix sour cream with the 2 tablespoons sugar and drop by tablespoonsful over the pie. Tent the pie lightly with aluminum foil and place into a preheated 350 degree F oven for about 1 hour.

Remove the foil and continue to bake about 15 minutes or until lightly browned.

Serve either warm or cold.

* Frozen blackberries may be substituted, but do not thaw them.

Blue Meringue Pie

1 (9-inch) baked pie shell
1 can blueberry pie filling

Heat blueberry pie filling over low heat for 5 to 10 minutes. Pour into pie shell. When cool, top with Blue Meringue.

Blue Meringue

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons granulated sugar
1/2 teaspoon vanilla extract
4 drops blue food color
2 drops red food color

Preheat oven to 400 degrees F.

Sprinkle cream of tartar over egg whites. Beat egg whites until foamy. Gradually beat in the sugar, vanilla extract and red food coloring. Continue beating until stiff and glossy. Spread over pie and brown in oven.

Blue Ribbon Cherry Pie

Cherry Pie Filling

1 1/4 cups granulated sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 tablespoon soft butter
1/2 cup cherry juice
1/4 teaspoon red food coloring
1/4 teaspoon almond extract
2 teaspoons lemon juice
3 cups drained canned cherries (reserve liquid)

Combine sugar, cornstarch, and salt. Stir in butter. Combine cherry juice, food coloring, almond extract, and lemon juice. Add this mixture to dry ingredients. Add cherries and let stand while preparing pastry. Line a 9-inch pie plate with pastry; fill with cherry mixture. Make lattice top; flute edges. Cut a 3-inch strip of aluminum foil and fold loosely around the edge of the pie. Bake at 400 degrees F for 50 to 55 minutes.

Rich Pastry

2 1/4 cups sifted flour
1 teaspoon salt
1 tablespoon granulated sugar
2/3 cup shortening
1 egg yolk
1 tablespoon lemon juice
1/3 cup milk
1 egg white

Sift flour with salt and sugar. Cut in 1/2 shortening until mixture resembles cornmeal. Cut in other 1/2 until mixture resembles large peas. Beat egg yolk and lemon juice together. Blend in juice and milk. Add to dry ingredients, tossing with a fork into a soft dough. Form into a ball. Divide ball into halves. Roll first half to 1/8-inch thickness. After putting dough into pie pan, brush bottom with egg white. Roll second half out and cut into strips to make lattice top.

Blueberry Bang Belly

Crust

2 cups all-purpose flour
2/3 cup shortening
1 teaspoon salt
2 teaspoons baking powder
1/2 cup milk

Filling

4 cups blueberries *
1 1/2 cups granulated sugar (or less if desired)
3 tablespoons all-purpose flour

Combine filling ingredients in a large saucepan. Cook over medium heat until it bubbles. Spread in a buttered 13 x 9-inch pan and cover with rolled dough. Bake in hot oven until crust is golden brown. Cut into squares and serve from pan.

May substitute raspberries.

Blueberry Pie

Serves 10/Points per serving 5

2 1/2 cups all-purpose flour
6 tablespoons granulated sugar
1/4 teaspoon table salt
8 tablespoons reduced-calorie margarine, stick, chilled and cut up
8 tablespoons fat-free margarine, tub, chilled
5 tablespoons cold water
5 cups blueberries
1/4 cups cornstarch
2 teaspoons lemon zest
1 teaspoon vanilla extract
1 large egg white

Preheat oven to 375 degrees F.

In a large bowl, combine flour, 1 teaspoon of sugar, salt and both margarines. Mix with a fork (or both hands) until mixture resembles coarse meal. Add 4 tablespoons of water and mix until dough can be formed into a ball, adding more water if necessary. Transfer dough to a lightly floured surface and divide into two equal portions. Roll each portion into a 12-inch round. Press one round into the bottom and up the sides of a 9-inch pie plate, allowing dough to hang over sides; set aside.

In a large bowl, combine blueberries, 1/3 cup of sugar, cornstarch, zest and vanilla. Toss to combine. Pour mixture into pie crust. Place second pie crust on top of blueberries and pinch two crusts together to form a seal. Using two fingers, pinch around edges to form a decorative rim.

Whisk together egg white and 1 tablespoon water. Brush mixture over surface of pie. Sprinkle with remaining teaspoon sugar. Prick top crust all over with a fork or sharp knife to allow steam to escape during cooking.

Transfer pie to a baking sheet, Bake until crust is golden and filling is bubbling out of holes, about 1 hour and 15 minutes. Cool on a rack, about 10 minutes, before slicing into 10 pieces.

Blueberry Soda Cracker Pie

1 cup flour, sifted
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup granulated sugar
1 cup soda crackers, crushed
1/2 cup melted butter
21 ounces blueberry pie filling
2 teaspoons lemon juice

Preheat oven to 375 degrees F.

Combine flour, baking soda, salt, sugar, crackers and melted butter in that order. Spread 1/2 of the mixture in a lightly buttered 9-inch pie plate. Cover with blueberry pie filling which has been mixed with lemon juice, and then top with the remaining soda cracker mix. Bake for 25 to 30 minutes.

Cool on rack. Serve with lightly sweetened–vanilla flavored whipped cream or with vanilla ice cream.

Blueberry Sour Cream Pie

Crust

1 1/4 cups flour
1/4 cup (1/2 stick) unsalted butter, cut into pieces
2 tablespoons granulated sugar
Pinch of salt
4 tablespoons ice water (about)

Mix first 4 ingredients in food processor, add water last, and mix until just incorporated. Roll into disc on floured surface, place in pie pan and freeze for 10 minutes. Cover with foil and beans, bake at 400 degrees F for 12 minutes or until set. Remove foil and beans.

Filling

1 cup sour cream
3/4 cup granulated sugar
2 1/2 tablespoons flour
1 egg
3/4 teaspoon almond extract
1/4 teaspoon salt
2 1/2 cups fresh or frozen blueberries

Mix all ingredients together and place in crust. Bake for 25 minutes, or until just set. May take a little longer if blueberries are frozen.

Topping

6 tablespoons flour
1/4 cup (1/2 stick) chilled unsalted butter, cut into pieces
1/3 cup chopped pecans
2 tablespoons granulated sugar

Mix all together except pecans, using pastry blender. Add pecans and stir. Spoon over pie and bake 12 minutes or until lightly browned. Cool to room temperature.

Brown Bag Apple Pie

The night before baking, combine the following:

6 to 8 apples peeled
2 tablespoons lemon juice
1/2 cup rum
1 tablespoon cinnamon
1 teaspoon ground cloves
1 teaspoon nutmeg or mace
1 teaspoon allspice
1/2 cup raisins (optional)
1/2 cup nuts (optional)

The night before baking, combine apples and lemon juice. Mix in the rum, then cover with water. Add remaining ingredients.

The next day, prepare an unbaked 9- or 10-inch pie shell. Mix the following with the drained apple mixture in a bowl and then pour into pie shell.

1/2 cup granulated sugar
2 tablespoons flour
1 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon allspice
1/2 teaspoon nutmeg
2 tablespoons lemon juice (to drip over apples)

Topping

1 cup granulated sugar
1 cup flour
1 cup butter

In a bowl cut with a pastry blender or two knives until pea sized. Pour over the top of the apples. Put pie on cookie sheet and put in brown shopping bag. Staple shut. Bake in a 425 degree F oven for 1 hour. Let cool and then serve warm for best effect.

Bubbly Apple Pies with Secret Ingredient

4 servings

1/2 cup butter or margarine

1 can crescent rolls

2 Granny Smith apples, peeled and quartered

1 cup granulated sugar

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon allspice

1 (12 ounce) can Sprite

Preheat oven to 350 degrees F.

Melt butter in a baking dish.

Wrap crescent rolls around quartered apples. Roll around in butter and leave in dish, placing close together.

Combine sugar and spices and pour over covered apples, then pour Sprite on top. Bake for 1 hour.

Candy Apple Pie

Crust

1 1/2 cups graham cracker crumbs
3 tablespoons granulated sugar
1/2 teaspoon cinnamon
1/3 cup butter (melted)
3/4 cup caramel ice cream topping
1 cup chopped pecans

Apple Filling

5 Granny Smith apples (remove peel and core and slice very thin)
5 tablespoons butter
1/2 cup brown sugar
1/4 teaspoon salt
1 teaspoon cinnamon

Cream Cheese Topping

8 ounces cream cheese
1 teaspoon vanilla extract
1 egg
1 tablespoon lemon juice
1/4 cup granulated sugar

Topping

3/4 cup heavy cream, whipped
2 tablespoons granulated sugar
1/2 cup caramel topping
1/4 cup chopped pecans

Make the Crust: Preheat oven to 375 degrees F.

In a medium size bowl, combine the crumbs, sugar, cinnamon and melted butter. Mix well and press into a 10-inch pie plate, and up the sides. Bake for 6 to 8 minutes until golden in color. Remove pie shell from oven and cool completely. Pour caramel into pie shell and sprinkle with 1 cup of chopped pecans. Refrigerate pie shell while making apple filling.

Make the Apple Filling: In a large (12-inch) skillet over medium heat, melt butter and add brown sugar, salt and cinnamon. Stir with a wooden spoon. Add apples and stir. Cook over medium to medium-high heat for 15 to 20 minutes until apples are softened and tender. Let cool for 10 minutes and pour into pie shell. Reduce oven to 350 degrees F.

Make the Cream Cheese Topping: In a medium bowl, using a hand held mixer on low speed, combine cream cheese and sugar for about 1 minute until smooth. Add egg, lemon juice and vanilla and beat from 1 more minutes until fully blended. Pour over apple filling in pie shell. Bake for 30 minutes until an inserted knife comes out clean. Remove pie from oven and let cool. Refrigerate for 4 hours. Let stand outside the refrigerator for 30 minutes before serving.

Make the Topping: Top with whipped cream, caramel and pecans and swirl with a knife. Slice and

serve.

Candy Apple Walnut Pie

6 cups thinly sliced cooking
apples, with or without peel
2/3 cup chopped walnuts
1/2 cup cinnamon red hot candies
1/3 cup plus 2 tablespoon sugar, divided
1/3 cup all-purpose flour
2 deep-dish pie crusts

In a large bowl, toss together apples, walnuts, cinnamon candies, 1/3 cup sugar and flour. Pour into one pie crust. Break or crumble second crust into very small pieces; toss with remaining 2 tablespoons sugar. Sprinkle over apples. Bake in a preheated 375 degree F oven on a preheated baking sheet for 55 to 60 minutes or until candies melt and bubble up through the crumbled crust. Cool completely before serving.

Cantaloupe Pie

1 medium cantaloupe
3 ounces cream cheese, softened
1/4 cup granulated sugar
2 envelopes unflavored gelatine
1/2 cup orange juice
1 (9-inch) graham cracker crust, chilled
Sweetened whipped cream
Cantaloupe balls

Cut melon in half; remove seeds and peel. Cut into chunks; place in electric blender and process until smooth.

Combine 1/2 cup melon purée and cream cheese in container of electric blender; process until smooth. Add remaining melon puree; set aside.

Combine sugar, gelatin and orange juice in small saucepan. Let stand 2 minutes. Cook over low heat, stirring until sugar and gelatin dissolve. Slowly add to melon mixture, stirring well. Pour into chilled crust. Chill until firm. Spread whipped cream on top of pie and garnish with cantaloupe balls.

Caramel Apple Pie

Crust

1 1/2 cups graham cracker crumbs
3 tablespoons granulated sugar
1/2 teaspoon cinnamon
1/3 cup butter, melted
3/4 cup caramel ice cream topping
1 cup chopped pecans

Apple Filling

5 Granny Smith apples, peeled, cored and thinly sliced
5 tablespoons butter
1/2 cup brown sugar
1/4 teaspoon salt
1 teaspoon cinnamon

Cheese Topping

8 ounces cream cheese
1 teaspoon vanilla extract
1 egg
1 tablespoon lemon juice
1/4 cup granulated sugar

Topping

3/4 cup heavy cream, whipped
2 tablespoons granulated sugar
1/2 cup caramel topping
1/4 cup chopped pecans

Preheat oven to 375 degrees F.

Crust: In a medium size bowl, combine the crumbs, sugar, cinnamon and melted butter. Mix well and press into a 10-inch pie plate, going up the sides. Bake for 6 to 8 minutes until golden in color. Remove pie shell from oven and cool completely.

Pour caramel topping into pie shell and sprinkle with 1 cup of chopped pecans. Refrigerate pie shell while making apple filling.

Filling: Melt butter in a large 12-inch skillet over medium heat; add brown sugar, salt and cinnamon. Stir with wooden spoon. Add apples and stir. Cook over medium to medium-high heat for 15 to 20 minutes until apples are softened and tender. Let cool for 10 minutes and pour into pie shell. Reduce oven to 350 degrees F.

Cheese Topping: Combine cream cheese and sugar for about 1 minute until smooth. Add egg, lemon juice and vanilla extract and beat 1 minute or until fully blended. Pour over apple filling in pie shell. Bake 30 minutes or until an inserted knife comes out clean. Remove pie from oven and let cool. Refrigerate 4 hours.

Let stand outside the refrigerator for 30 minutes before serving. Top with cream whipped with sugar

and add caramel and pecans; swirl with a knife.

Cheddar Crumble Apple Pie

1 (9-inch) unbaked pie shell with a high rim

Topping

1/2 cup unbleached flour

1/3 cup granulated sugar

1/3 cup brown sugar, firmly packed

1/2 teaspoon cinnamon, ground

5 teaspoons butter

Combine all the dry ingredients in the topping and cut in the butter until crumbly; set aside.

Filling

1 1/2 pounds cooking apples, such as Granny Smith, etc.

1 teaspoon lemon juice

1 1/2 cups grated cheese

4 teaspoons unbleached flour

1/4 teaspoon nutmeg

Core, peel and thinly slice apples. Toss apples and lemon juice together. Add cheese, flour and nutmeg, tossing and mixing well. Arrange apples in crust and sprinkle on topping. Bake in preheated 375 degrees F oven for 40 to 50 minutes.

Serve warm with vanilla ice cream, if desired.

Cheddar Crust Apple Pie

1 cup all-purpose flour
1/3 cup butter-flavored shortening
1/2 cup finely shredded cheddar
3 to 4 tablespoons cold water
5 cups thinly sliced, peeled cooking apples
1 cup granulated sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
Cheddar Crunch Topping

In a mixing bowl, stir together 1 cup flour and 1/4 teaspoon salt. Cut in the shortening to the size of small peas. Stir in cheese. Sprinkle 1 tablespoon of the water over part of the mixture; toss with a fork. Repeat until all is moistened. Form into a ball.

On a lightly floured surface, roll out dough to form a 12-inch circle. Ease into a 9-inch pie plate. Trim to 1/2 inch beyond edge of plate; fold under pastry. Finish edge. Do not prick pastry.

In a bowl, combine apples, sugar, 1/4 cup flour, cinnamon and 1/4 teaspoon salt. Transfer to crust. Prepare topping. Sprinkle over filling. Cover edge with foil. Bake at 375 degrees F for 25 minutes. Remove foil. Bake for 20 to 25 minutes more, until top is golden and fruit is tender.

Cheddar Crunch Topping

3/4 cup granulated sugar
3/4 cup all-purpose flour
1/4 teaspoon salt
1/3 cup butter or margarine
1 cup shredded Cheddar cheese (4 ounces)

In a bowl, stir together sugar, flour and salt. Cut in butter or margarine until mixture is crumbly. Gently stir in Cheddar cheese.

Cherries Jubilee Pie

1 (16 1/2 ounce) can dark sweet pitted cherries, undrained
1 (3 ounce) package black cherry gelatin
1 pint vanilla ice cream, softened
1 cup thawed whipped topping
1/3 cup sliced almonds, toasted
1 (9 ounce) Ready Crust
2 Extra Servings Graham Cracker Pie Crust
Additional whipped topping and sliced almonds, optional

Drain cherries, reserving juice. Blot cherries with paper towels. Add enough water to juice to make 1 1/4 cups liquid. In a microwave-safe bowl, microwave liquid on high for 2 minutes. Add gelatin and stir to dissolve completely. Spoon ice cream into gelatin mixture; stir until smooth. Refrigerate until the consistency of unbeaten egg white, about 5–10 minutes.

Fold whipped topping, almonds and cherries into ice cream mixture. Pour into crust. Refrigerate 3–4 hours or until firm. Garnish with additional whipped topping and sliced almonds if desired.

Serves: 8

Cherry Cream Cheese Pie

1 graham cracker crumb pie crust
8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice, fresh or bottled
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Let cream cheese stand a room temperature until softened.

In medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla extract until well mixed. Pour into crust. Chill 3 hours, until firm and then top with cherry pie filling.

Cherry Filling

1 quart canned cherries
3 tablespoons cornstarch
1/2 teaspoon almond flavoring
3/4 cup granulated sugar
4 drops red food coloring

Drain juice (save 1/4 cups of juice to dissolve cornstarch). Add sugar and coloring to juice and add cornstarch mixture. Cook until thick. Add cherries and flavoring. Cool.

Cherry Meringue Pie

Meringue Crust

3 egg whites, at room temperature

1/4 teaspoon cream of tartar

3/4 cup granulated sugar

Preheat oven to 275 degrees F.

Cut a brown paper bag or parchment paper to fit a round pizza pan. Place a serving plate on the round-cut paper and draw a circle with a pencil.

Separate the egg whites from the yolks. Crack the egg over a separate bowl. There must not be any yolk in the whites or it will not whip correctly. By using a separate bowl, you guard against having to toss the whole thing if you have an accident with a yolk. Save the yolk for another use.

Place whites and cream of tartar in mixing bowl and beat with a mixer on high speed until frothy. Very gradually, add the sugar in a small stream and beat until the meringue forms and holds stiff peaks. Pour onto the middle of the brown paper and with a knife or rubber spatula, shape into a resemblance of a pie pan, pushing meringue up at the edges to form sides. Leave a 1-inch border around the edge of the paper. The meringue will expand slightly and you want to ensure it will fit on your serving plate.

Bake in the middle of the oven for 1 to 1 and 1/2 hours. It should be crispy and browned. Turn off oven, open door a notch, and let sit in oven another hour. Remove from oven and let cool completely before filling.

Filling

8 ounces cream cheese, softened

1 teaspoon vanilla extract

1/2 cup granulated sugar

1 cup miniature marshmallows

2 1/2 cups whipped topping, such as Cool Whip

1 (21 ounce) can cherry pie filling

Mix the first three ingredients with mixer and then stir in marshmallows. Fold in the whipping topping.

Place a doily on the serving platter. Gently lift meringue from paper and place on serving dish. If you have trouble separating the meringue from the paper, place it into a hot oven again for just a minute or two. It should lift off of the paper easily. Spoon the cream mixture into the shell and spread evenly, pushing a little up the sides. Pour berry filling on top. Cover with plastic wrap and refrigerate until serving time.

Variation

You can use any flavor of pie filling for this recipe. Cover half the pie with blueberries and use cherry on the other to make a great 4th of July dessert.

Cherry or Strawberry Cheese Pie

- 1 (9-inch) graham cracker crumb
or baked pastry shell
- 8 ounces cream cheese, softened
- 1 can sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon vanilla extract
- 1 (21 ounce) can cherry or strawberry
pie filling, chilled

In a large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla extract. Pour into the prepared crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

* If using cherry pie filling, substitute almond extract for the vanilla extract.

Cherry Pie

1 can unsweetened cherries

1 cup granulated sugar

6 level teaspoons cornstarch to 2/3 cup cherry juice

Pinch of salt

1 or 2 teaspoons butter

1/2 teaspoon almond flavoring (optional)

Heat cherry juice, cornstarch and sugar. Stir until completely dissolved. Pour juice mixture over cherries in an unbaked pie shell. Bake at 425 degrees F for 10 minutes, then at 350 degrees F for 20 minutes.

Cherry Pie Filling

1 1/4 cups granulated sugar
2 tablespoons quick-cooking tapioca
5 cups fresh cherries
1/4 teaspoon almond extract

Mix sugar and tapioca in a large bowl. Add cherries and toss until cherries are thoroughly coated. Set aside for about 20 minutes, or until syrup forms, stirring mixture occasionally. Pour mixture into pie pastry of your choice and bake as usual.

Chocolate Covered Banana Pie

Makes 1 (9 x 13-inch) pie.

3 cups crushed vanilla wafers
1/2 cup chopped pecans
2/3 cup butter, melted
2 cups semisweet chocolate chips
4 cups milk, divided
4 1/2 cups miniature marshmallows, divided
2 (3.5 ounce) boxes instant vanilla pudding mix
1 cup frozen whipped topping, thawed
2 large bananas, sliced
1 (1.5 ounce) bar milk chocolate candy

Combine crushed cookie crumbs, pecans, and butter or margarine. Press into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 5 minutes. Cool.

Combine chocolate chips, 1 cup milk and 2 cups marshmallows in a saucepan. Stir over low heat until melted. Pour over cooled crust. Chill for 1 hour.

Arrange banana slices over chilled chocolate layer. Prepare pudding mix as directed on box except use only the remaining 3 cups of milk. Fold in nondairy whipped topping and remaining marshmallows. Pour pudding mixture over bananas. Grate chocolate bar over the top. Chill for 2 to 3 hours before serving.

Chocolate Covered Cherry Pie

1 ready-made chocolate flavored pie crust
1 (12 ounce) package miniature milk chocolate chips
(reserve 16 chips for garnish)
1/2 cup milk
1 envelope unflavored gelatin
2 (8 ounce) packages cream cheese, softened
1/2 cup sour cream
1/2 teaspoon almond extract
1/2 cup heavy whipping cream, whipped
1 (21 ounce) can cherry pie filling
Whipped topping (garnish)
16 mint leaves (garnish)

Melt chocolate chips in double boiler, stirring until smooth. Set aside.

In a saucepan combine milk and gelatin. Set aside for one minute. Cook over low heat, stirring constantly until gelatin dissolves. Set aside.

Beat cream cheese, sour cream and melted morsels in a mixing bowl until fluffy. Beat in gelatin mixture and almond extract. Fold the whipped cream into chocolate mixture. Pour half of the chocolate mixture into the pie crust. Pour cherry pie filling on top of chocolate layer and pour remaining chocolate mixture on top. Chill. Garnish with whipped topping, maraschino cherries, chocolate chips and mint leaves.

Coconut Cherry Pie

1 unbaked pie shell
1 can cherry pie filling
1/2 cup all-purpose flour
1/4 cup granulated sugar
1/4 cup (1/2 stick) butter
1 cup coconut

Brown pie shell for 5 minutes at 450 degrees F.

Heat cherry pie filling and bring it to a boil. Pour into pie shell.

Melt butter, and mix into flour and sugar. Cut in coconut. Sprinkle on top of cherry pie filling. Bake at 350 degrees F for 20 minutes or until brown.

CoconutPie

1/2 cup (1 stick) margarine, melted

1 1/2 cups granulated sugar

3 eggs, beaten

1 1/4 cups coconut

1 tablespoon white vinegar

1 teaspoon vanilla extract

Combine all ingredients. Pour into unbaked 9-inch pie shell. Bake at 350 degrees F for 1 hour.

Colorado Peach Pie

Crust

1/2 cup butter
1/2 teaspoon salt
1 1/2 cups flour

Cut butter into flour and salt. Press in 9-inch pie pan.

Filling

4 cups fresh sliced peaches
1 cup granulated sugar, divided
2 tablespoons flour
1 egg
1/4 teaspoon salt
1 teaspoon vanilla extract
1 cup sour cream

Slice peaches in bowl, sprinkle with 1/4 cup sugar. Let stand while preparing rest of filling. Combine 3/4 cup sugar, flour, egg, salt, and vanilla. Fold in sour cream. Stir in peaches and pour in crust. Bake 15 minutes at 400 degrees F, then 350 degrees F for 20 minutes. Sprinkle topping over pie. Bake at 400 degrees F for 10 minutes.

Topping

1/3 cup granulated sugar
1/4 cup butter
1/3 cup flour
1 teaspoon cinnamon

Combine till crumbly.

Concord Grape Pie

7 cups Concord grapes
3 teaspoons cornstarch
1 1/2 cups granulated sugar
3/4 teaspoon salt
Rind of 1 grated orange
Crusts for double-crust pie

Wash and stem grapes. Slip skins from the fruit, reserve. Heat to boiling and boil for 5 minutes stirring constantly. Rub through a sieve to remove seeds.

Combine cornstarch, sugar, salt and orange rind with the pulp. Cook until thickened, stirring constantly. Put the skins in a food processor and chop. Add to pulp. Cool.

Line a pie pan with crust. Turn in filling and top lattice style. Crimp and cut. Bake at 425 degrees F for 10 minutes. Reduce heat to 325 degrees F and bake for 20 minutes.

Makes one pie, 6 to 8 servings.

Cranberry Mince Pie

2/3 cup granulated sugar
2 tablespoons cornstarch
2/3 cup water
1 1/2 cups fresh cranberries, rinsed and drained
Pastry for 2-crust pie
1 (27 ounce) jar None Such® Ready-to-Use
Mincemeat (Regular or Brandy & Rum)
1 egg yolk, mixed with 2 tablespoon water (optional)

Place rack in lowest position in oven; preheat oven to 425 degrees F.

In medium saucepan combine sugar and cornstarch; add water. Over high heat, cook and stir to boiling. Add cranberries; return to a boil. Reduce heat; simmer 5 to 10 minutes, stirring occasionally.

Turn mincemeat into pastry-lined 9- or 10-inch pie plate. Top with cranberries. Cover with top crust; cut slits near center. Seal and flute. Brush egg mixture over crust if desired. Bake 30 minutes or until golden. Cool. Garnish as desired.

Crazy Crust Apple Pie

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon granulated sugar
1 egg
2/3 cup shortening
3/4 cup water
1 (21 ounce) can apple pie filling
1 tablespoon lemon juice
1/2 teaspoon apple pie spice

In a small mixing bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well. Beat two minutes at medium speed. Pour batter into a deep 9-inch pie pan.

Combine pie filling, lemon juice and apple pie spice and pour into center of batter. Bake at 425 degrees F for 45 to 50 minutes.

Crazy Crust Pie

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon granulated sugar
1 egg
2/3 cup shortening
3/4 cup water
1 can favorite pie filling
1 tablespoon lemon juice (optional)

Mix all ingredients together except apple pie filling, in a small bowl. Pour into a pie dish. Pour pie filling over flour mixture, but do not stir. Bake at 450 degrees F for 45 to 50 minutes.

Creamy Apple Pecan Pie

1 (21 ounce) can apple pie filling
2 tablespoons brown sugar
1/2 teaspoon cinnamon
1/2 cup chopped pecans
1 graham cracker crust
1/2 cup cold milk
1/2 cup half-and-half or light cream
1 (4 ounce) package Jell-O® vanilla pudding
1 1/2 cup Cool Whip®

In large bowl, mix pie filling, brown sugar and cinnamon, Stir in nuts.

Spread half of mixture in graham cracker crust. Chill remaining mixture.

Pour milk and half-and-half in small bowl. Add vanilla pie filling; beat with whisk until blended. Fold in Cool Whip®. Spoon over apple mixture in pie crust.

Freeze for one to three hours before serving. Garnish with reserved apple mixture.

Creamy Strawberry Pie

**1 graham cracker crumb crust
1 (8 ounce) container Cool Whip, thawed
1 small box strawberry gelatin
1 cup chopped strawberries
2/3 cup boiling water
1/2 cup cold water
Ice cubes**

In a large bowl, stir boiling water and gelatin for 2 minutes or until gelatin is completely dissolved. Mix cold water and ice cubes to make 1 1/4 cups; add to dissolved gelatin, stirring until slightly thickened.

Stir in Cool Whip and strawberries with a whisk until smooth. Refrigerate for 15 minutes or until gelatin will mound. Spoon filling into pie crust and refrigerate until firm or about 4 hours.

Garnish with fruit and serve.

Deep Dish Berry Pie

Serves 8.

3 cups fresh blueberries, washed and drained
2 cups fresh red raspberries
1 cup fresh black raspberries
2 cups fresh strawberries, washed, hulled, and halved if large
2 tablespoons fresh lemon juice
1 teaspoon finely minced lemon zest
1/3 cup blackberry brandy
2 tablespoons all-purpose flour
1/4 cup tapioca
3/4 cup granulated sugar
1 sheet frozen puff pastry, thawed according to package directions
1 egg, beaten with 1 tablespoon water

In a large bowl, combine all of the berries. Sprinkle with the lemon juice, zest, and brandy. Toss gently to coat.

In a small bowl, combine the flour, tapioca, and sugar, and toss the mixture gently with the fruit. Pour the berry mixture into a 1 1/2 quart ovenproof baking dish, and set it aside.

Meanwhile, on a lightly floured surface, roll out the pastry to 1/8 inch thick. Use a sharp knife to cut out a circle about 2 inches larger than the baking dish. Brush the circle lightly with the egg wash. Place the pastry, wash side down, over the berry filled baking dish, and stretch it tight, like the head of a drum. Press the overhanging dough against the sides of the dish; it should adhere all around. cover and refrigerate for 1 hour.

Preheat the oven to 450 degrees F.

When ready to bake, brush the top with egg wash and bake for 15 minutes; reduce the heat to 375 degrees F and bake for 25 minutes longer, or until the crust is golden. Do not open the oven door for the first 20 minutes or the pastry may fall.

Remove the dish from the oven and place it on a wire rack to cool slightly. Serve warm or at room temperature.

NOTE: The combinations of berries can vary according to taste and availability, but in any case should equal 8 cups.

Double Blueberry Cookie Pie

**1 (18 ounce) tube refrigerated sugar
cookie dough, room temperature**
1/3 cup all-purpose flour
3 cups fresh or frozen blueberries
3/4 cup granulated sugar
3 tablespoon cornstarch
Dash of salt
1 teaspoon lemon juice
1 cup heavy (whipping) cream, whipped

Preheat oven to 350 degrees F. Spray a 9-inch pie pan and small cookie sheet with nonstick cooking spray.

In a small bowl combine sugar cookie dough and flour until mixed. Remove about one-fourth of the cookie dough; cover with plastic and refrigerate for later use.

With floured hands, press unrefrigerated dough onto bottom and up sides of prepared pan. Place in freezer to firm up, about 15 minutes.

On a lightly floured surface with a floured rolling pin, roll out refrigerated cookie dough 1/4-inch thick. With a floured cookie cutter, cut out stars or other shapes; place on prepared cookie sheet. Bake cookie dough pie crust until golden, about 11 minutes and stars for about 6 minutes. Cool on wire racks.

Meanwhile, in a medium saucepan, combine 1 cup of the blueberries, the sugar, cornstarch and salt. Stir in 2/3 cup water and the lemon juice. Over medium-high heat, bring to a boil. Boil, stirring constantly, until mixture thickens, crushing blueberries. Stir in remaining 2 cups blueberries; chill.

Spoon blueberry mixture into cooled cookie shell. Decorate with the star-shaped cookies and whipped cream.

Dutch Apple Pie

1/4 cup granulated sugar
1 tablespoon flour
3/4 teaspoon cinnamon
Dash of salt
1/4 cup butter
6 medium size apples or 1 can pie apples, sliced
3/4 cup light brown sugar
1/2 cup unsifted flour

Preheat oven to 425 degrees F.

Blend together sugar, flour, cinnamon and salt. Toss lightly with apples. Pour into pastry lined 9-inch pie pan.

Combine butter, brown sugar and 1/2 cup flour. Sprinkle over pie filling. May be covered with a lattice top or left open faced. Bake for 35 to 40 minutes or until done.

Dutch Pineapple Pie

Crust

1/2 cup butter or margarine, melted
1/2 teaspoon baking soda
1 cup oatmeal (3-minute)
1 cup flour
1/2 teaspoon vanilla extract
1/2 cup brown sugar

Filling

1 cup granulated sugar
1 cup crushed pineapple
2 eggs
2 tablespoons flour
1 tablespoon butter
1/2 teaspoon vanilla extract
1/4 teaspoon salt

Blend butter and sugar. Add dry ingredients. Mix with oatmeal. Add vanilla extract. Press 3/4 of mixture into pie plate. Fill shell with pineapple filling which has been cooked until thick. Sprinkle remaining oatmeal mixture over cooked filling. Bake at 350 degrees F for 20 minutes.

Elderberry Pie

2 1/2 cups elderberries
3 tablespoons lemon juice
3/4 cup granulated sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 (9-inch) double crust pie pastry

Preheat oven to 425 degrees F. Line a 9-inch pie pan with pastry.

Combine berries and lemon juice. Pour into pie shell.

Mix sugar, salt and flour. Sprinkle over berries. Cover with top crust; seal and flute edges. Cut a few small steam vents in the top. Bake for 10 minutes, then reduce oven temperature to 350 degrees F and bake 30 minutes longer.

Flaming Peach Pie

1 No. 2 1/2 can cling peach slices
Pastry for 9-inch single-crust pie
1 tablespoon plus 1/2 cup all-purpose flour
3/4 cup firmly packed brown sugar
1/4 cup soft butter or margarine
6 sugar cubes
Lemon extract

Drain peaches thoroughly. Line pie pan with pastry. Rub in 1 tablespoon flour. Turn peaches into unbaked shell.

Blend sugar, remaining flour and butter until crumbly. Sprinkle over peaches. Bake at 425 degrees F for 25 to 30 minutes, until pastry is brown and crisp. Saturate sugar cubes with lemon extract; arrange on top of warm pie. Ignite cubes and serve flaming.

Free Form Fruit Pie

Dough

2 cups all-purpose flour
1 teaspoon granulated sugar
1 teaspoon salt
1/2 teaspoon baking powder
1/2 cup shortening
1/2 cup chilled butter
Scant 1/2 cup cold water

Mix all dry ingredients together. Add butter in small pieces and pulse food processor 8–10 times until the butter is the size of small peas. Add shortening to the mixture in the food processor and pulse 2 to 3 more times, to cut in shortening. Add water all at once and pulse 2 to 3 times until dough begins to leave the sides of the bowl. Do not overmix.

Place the dough into a mixing bowl and continue to mix by hand until the dough holds together. If necessary, add a few more drops of water. Shape dough into a circle, wrap in plastic wrap, and refrigerate for 30 minutes (for ease of handling).

Fruit Mixture

3 cups prepared fruit (fresh blackberries,
blueberries, peaches, nectarines, plums)
1 1/4 cup granulated sugar
3 level tablespoons cornstarch
Pinch of salt
Pinch of nutmeg
2 tablespoons butter

Mix together all ingredients (except butter) with your fruit of choice and set aside.

Roll out 1/2 of pie dough into a circle about 14 inches in diameter. Place fruit mixture in the center, keeping it within 4 inches of the edge of the dough. Dot with butter. Then pull the dough up around all sides of the circle over the filling, bringing the dough to the center, leaving a 2 inch opening in the middle. Pinch dough together where necessary at the edges to help maintain the round shape. Brush dough with egg wash (1 egg mixed with 3 tablespoons water)

Bake in a 400 degrees F oven for 20 minutes, then reduce heat to 375 degrees F and bake for an additional 35 to 45 minutes, until filling is bubbling and crust is golden.

Free-Style Apple Pie

Servings: 6

Crumb Topping

1/2 cup flour
1/3 cup brown sugar
1/3 cup butter or margarine
1/2 cup coarsely chopped nuts (optional)

Pie

1/2 cup granulated sugar
1 tablespoon cornstarch
1/2 teaspoon cinnamon
4 cups sliced, peeled apples
1 tablespoon lemon juice
1 refrigerated prepared pie crust for 9-inch pie

Crumb Topping: In small bowl combine flour and brown sugar. With pastry blender or 2 knives, cut in margarine just until coarse crumbs form. If desired, stir in nuts.

Pie: Prepare crumb topping; set aside.

In large bowl combine sugar, corn starch and cinnamon. Add apples and lemon juice; toss to coat.

Unfold crust; place on foil-lined cookie sheet. Spoon apples into center of crust, leaving 2-inch edge. Sprinkle crumb topping over apples. Fold up edge of crust, pinching at 2-inch intervals. Bake at 400 degrees F for 15 minutes.

Reduce temperature to 350 degrees F, and bake 35 minutes longer or until apples are tender.

French Crunch Peach Pie

1 pastry for single crust pie
2 large eggs
1 tablespoon lemon juice
1/2 cup granulated sugar
45 ounces peach slices in juice, 1 (29 ounce) can
 plus 1 (16 ounce) can, drained
1 cup vanilla wafer cookies, about 22, crushed
1/2 cup toasted almonds, chopped
1/4 cup butter, melted

Preheat oven to 450 degrees F. Bake pastry for 5 minutes. Meanwhile beat eggs and lemon juice until well blended, stir in sugar, mix well.

Fold in peaches and turn mixture into prepared, partially baked pie shell.

Stir together vanilla wafer crumbs, almonds and butter. Sprinkle topping over pie evenly. Cover edge of pie with foil. Reduce heat to 375 degrees F and bake for 20 minutes.

Remove foil and bake another 20–25 minutes or until filling is set in center. Cool on wire rack before serving.

Fresh Berry Pies

4 cups fresh berries or cherries
1 cup granulated sugar
2 1/2 tablespoons cornstarch
1/8 teaspoon salt
1 tablespoon butter
1 tablespoon lemon juice*

* (for blueberry pie only)

Blend sugar, cornstarch and salt. Pour over berries and stir until berries are coated. Pour berries into an unbaked pie shell. Dot with butter. Add a top crust and cut several slits in top to permit steam to escape. Bake at 425 degrees F for 15 minutes; then at 350 degrees F for 20 minutes.

NOTE: For canned or cooked berries, allow 2 cups of fruit and 1/2 cup juice.

Fresh Cherry Pie

Pastry for a 2-crust pie

4 cups tart red cherries

2 2/3 tablespoons quick-cooking tapioca

1 1/4 cups granulated sugar

1 tablespoon lemon juice

1/4 teaspoon almond extract

1 1/2 tablespoons butter

Prepare pastry and line a 9-inch pie pan. Save remaining pastry for top and refrigerate both while you make the filling.

Pit cherries and toss thoroughly with tapioca, sugar, lemon juice and almond extract. Let stand about 10 minutes, then pour into unbaked pie shell and dot with butter. Cover with top crust (or make a lattice top) and seal edges. Bake at 450 degrees F for 10 minutes.

Reduce heat to 350 degrees F and continue baking for 40 to 45 minutes.

Fresh Peach Pie

5 cups peeled, sliced fresh peaches
1 (9-inch) unbaked pastry shell
1/3 cup margarine, melted
1 cup granulated sugar
1/3 cup all-purpose flour
1 egg

Place peaches in pastry shell. Combine remaining ingredients and pour over peaches. Bake at 350 degrees F for 1 hour and 10 minutes.

Fresh Strawberry Pie

1 cup granulated sugar
1 cup water
2 tablespoons cornstarch
3 tablespoons strawberry gelatin
1 quart sliced fresh or frozen unsweetened strawberries

Cook the sugar, water and cornstarch until clear. Add gelatin while still hot; mix well. Add strawberries. Pour into 2 baked pie shells. Let cool in refrigerator. Top with Cool Whip®.

Fried Dried Fruit Pies

2 cups dried fruit of choice
Water to cover fruit
1 cup granulated sugar
1 tablespoon granulated sugar
2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
5 to 6 tablespoons water

Place dried fruit in a saucepan and cover with water. Cook over medium heat until tender. Drain and sweeten to taste with 1 cup or more of sugar.

Combine the 1 tablespoon sugar, flour, salt, shortening and the 5 to 6 tablespoons water. Mix well and roll into a large ball. Pinch off a small amount of dough and roll to a 4-inch diameter. Spread 2 tablespoons of cooked fruit mixture on half the 4-inch pastry. Fold over, press edges together prick top with a fork.

Heat oil (1/2 inch deep) in a nonstick skillet. Place pies in hot oil and fry until brown on one side. Turn and brown on other side. Turn only once.

NOTE: you can use canned biscuits in place of pastry dough. Roll out as instructed for pastry.

Fried Pies

1 cup all-purpose flour
1/4 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons Crisco®
Water (to moisten)
Prepared filling of your choice

Sift flour, baking powder and salt. Cut in Crisco®. Roll dough out to 1/8 inch thick on a lightly floured board. Cut into 6-inch circles or invert a saucer and use as a cutting guide. Fill the dough. Fold circle in half, using water to moisten dough at edges for a tight seal. Deep fry at 375 degrees F. Sprinkle with sugar while still hot, if desired.

NOTE: You may use ready-made pastry for two pies in lieu of the above.

Filling

3 cups fresh or well-drained canned fruit
1 tablespoon all-purpose flour
1 cup granulated sugar

Place fruit in saucepan. Separately mix sugar and flour, then blend with fruit. Cook over medium heat, stirring frequently, until sugar has melted and syrup has thickened. Set aside.

Frozen Peach Pie Filling

4 cups peeled, sliced or coarsely chopped fresh peaches
3/4 cup brown sugar
1/4 cup all-purpose flour
1 or 2 teaspoons lemon juice

Mix ingredients thoroughly and pour into an 8- or 9-inch foil-lined pie plate. Freeze immediately.

When frozen solid, remove from pie plate and wrap in foil or other tight-fitting wrap, using drugstore folds to seal completely. Label and store in freezer.

To make pie: Prepare preferred pie dough and line an 8- or 9-inch pie plate (whichever size you used to freeze the filling). Unwrap frozen peach pie filling and place in the pie shell; cover with a second crust. Seal edges; prick dough with fork. Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F and continue to bake until crust is golden brown, approximately 45 minutes. Do not let pie filling thaw before baking.

Fruit Cracker Pie

3 egg whites
1/2 teaspoon baking powder
1 teaspoon almond or vanilla extract
1 cup granulated sugar
10 saltine crackers, crushed
1/2 cup chopped pecans
1 to 2 cups fruit (optional)
1 cup heavy cream, whipped (optional)

Beat egg whites in large bowl until fluffy. Continue to beat while adding baking powder and almond extract. Add sugar gradually and beat until stiff. Fold in crackers and pecans. Spread in a 9-inch pie plate which has been sprayed with vegetable cooking spray. Shape with outside edge higher than center. Bake at 325 degrees F for 15 minutes. Allow to cool completely and chill. If desired, top with fruit and whipped cream when ready to serve.

This may be served with ice cream and shaved chocolate. Whipped cream may be mixed with 1 (16 ounce) can coconut or 2 cups sliced fresh sweetened strawberries for topping.

German Apple Pie

4 golden apples, finely chopped
3/4 cup granulated sugar
1 1/2 cups sour cream
2 eggs, well beaten
1/2 teaspoon vanilla extract
1/3 cup granulated sugar
1/4 cup butter
1/3 cup flour
1 teaspoon cinnamon

Mix the apples, sugar, flour, sour cream, eggs and vanilla extract well. Put into a deep 9-inch pie shell. Bake at 450 degrees F for 30 minutes.

Mix the sugar, butter, flour and cinnamon together. After pie has been in the oven for 30 minutes, put this mixture on the top, then decrease oven temperature to 325 degrees F for 20 minutes.

NOTE: Use a frozen pie shell.

Glazed Strawberry Pie

Baked Pie Shell (deep dish)

1/2 cup granulated sugar

2 tablespoons cornstarch

1 cup water

1 (4 serving size) package strawberry Jell-O

1 quart strawberries (or more), sliced

Mix sugar and cornstarch. Add water and mix well. Cook over medium heat, stirring constantly until thickened. Remove from heat. Add Jell-O and mix well. Cool. Fill pie shell with sliced strawberries.

Pour cooled glaze over berries. Chill until filling is set.

Serve with whipped cream.

Grape Pie

2 1/2 cups ripe seedless grapes
3 tablespoons melted butter
2 tablespoons all-purpose flour
3/4 cup granulated sugar
1 recipe pastry for a 9-inch double crust pie

Preheat oven to 425 degrees F.

Wash fully ripened grapes. Separate the grape pulp and skins. In a saucepan over medium heat cook grape pulp slowly until soft. Rub cooked pulp through a sieve. Combine the sieved pulp and grapes skins.

Mix the flour and sugar together and add to grape mixture. Stir in the melted butter and pour into one 9-inch unbaked pie shell. Cover top with strips of pastry. You can make a lattice pattern if desired.

Bake for about 25 minutes.

Green Tomato Pie

6 large green tomatoes
1 tablespoon salt
1 large lemon, peeled
1 1/2 cups granulated sugar
2 tablespoons flour
1 teaspoon nutmeg
2 tablespoons butter
Pastry for double-crust pie

Slice tomatoes and stir in salt. Let stand at least 1 hour. Drain off all juice. Make enough pie crust for a double crust pie. Sprinkle a little of the flour, sugar and nutmeg mixture in the bottom crust. Arrange slices of tomato in pan to heaping full.

Slice the peeled lemon on top of the tomatoes. Sprinkle the remainder of the sugar and flour with nutmeg on top. Dot with butter. Cover with top crust. Bake at 425 degrees F for 15 minutes. Reduce the temperature to 325 degrees F and bake for 45 to 55 minutes longer. May be served hot or cold.

Grenadine Peach Pie

1 small box regular vanilla pudding
1 (30 ounce) can sliced cling peaches, well drained
1 1/2 teaspoons cornstarch
3 tablespoons grenadine
Toasted whole almonds
Whipped cream

Prepare pie filling with milk according to package directions. Cool slightly, then pour into baked pie shell and cool completely. Arrange peach slices pinwheel fashion on top of pie filling. Blend cornstarch with 1/4 cup cold water in saucepan. Add grenadine and cook over low heat, stirring, until clear and slightly thickened. Cool, then spoon carefully over peach slices. Place almonds in center and pipe whipped cream around edges.

High as the Heavens Strawberry Pie

3 quarts fresh strawberries, divided
1 1/2 cups granulated sugar
6 tablespoons cornstarch
2/3 cup water
1 deep-dish pastry shell, baked
1 cup whipping cream
2 tablespoons instant vanilla pudding mix

Clean and hull strawberries; reserve 8 strawberries with stems for garnish, if desired.

In a large bowl, mash enough berries to measure 3 cups; set aside.

In a large saucepan, combine sugar and cornstarch. Stir in the mashed berries and water; mix well. Bring to boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Pour into large bowl. Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm.

Fold in remaining whole berries. Pile into pie shell. Chill for 2 to 3 hours.

In small mixing bowl, whip cream until soft peaks form. Sprinkle pudding mix over cream and whip until stiff.

To serve, slice pie and place on dessert plate. Dollop with whipped cream and top with a strawberry with a stem.

Huckleberry Cheese Pie

Makes two 9-inch pies.

Base

1 1/4 cups all-purpose flour
5 teaspoons confectioners' sugar
1/2 cup butter or margarine, melted

In a bowl, combine flour and confectioners' sugar. Stir in butter. Press onto the bottom and sides of two greased 9-inch pie plates. Bake at 375 degrees F for 8 to 10 minutes or until golden brown. Cool on a wire rack.

Topping

3/4 cup granulated sugar
1/4 cup cornstarch
4 cups fresh or frozen huckleberries
1/3 cup water

Combine sugar and cornstarch in a saucepan; stir in berries and water. Cook and stir over medium heat until mixture comes to a boil; boil for 2 minutes. Cool.

Filling

8 ounces cream cheese
1/2 cup confectioners' sugar
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1 cup whipping cream, whipped

In a mixing bowl, beat cream cheese, sugar, lemon juice, peel and vanilla extract until light and fluffy. Fold in the whipped cream. Spoon half into each crust. Spoon topping over filling. Chill for 1 hour.

Irresistible Pear Pie

4 cups sliced peeled pears
1/3 cup granulated sugar
2 tablespoons all-purpose flour
1 cup (8 ounce sour cream)
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1 (9-inch) unbaked pie pastry

Topping

1/4 cup all-purpose flour
2 tablespoons butter or margarine, melted
2 tablespoons brown sugar

In a large bowl, toss pears with sugar and flour. Combine sour cream and extracts; add to pear mixture and mix well. Pour into pie shell. In a small bowl, mix topping ingredients until crumbly. Sprinkle over pears. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F. Bake 45 minutes more or until the pears are tender.

Makes 6 to 8 servings.

Japanese Fruit Pie

3 eggs

1 tablespoon white vinegar

1 cup granulated sugar

1/2 cup margarine, melted

1/2 cup raisins

1/2 cup coconut

1 (9-inch) unbaked pie shell

Combine first 6 ingredients by hand. Pour into pie shell. Bake at 350 degrees F for 30 to 45 minutes.

Kiwi Frozen Yogurt Pie

1 1/2 cups finely crushed chocolate wafer cookies
6 tablespoons melted butter
1/3 cup toasted shredded coconut
2 pints raspberry frozen yogurt
3 kiwifruit, peeled and sliced
1/2 cup fresh raspberries
Chocolate syrup
Toasted coconut

Mix together cookie crumbs, butter and coconut until well blended. Press evenly into bottom and sides of a 9-inch pie plate; freeze until firm. Use an ice cream scoop to fill pie shell with frozen yogurt, piling the scoops into a mound. Freeze until firm. Ten minutes before serving, remove pie from freezer. Garnish with kiwifruit and raspberries and drizzle with chocolate syrup. Sprinkle with toasted coconut, if desired.

Kiwi Pie

6 to 8 medium size kiwi fruit
1 baked pie shell
1/3 cup granulated sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 2/3 cups milk
2 tablespoons butter
1 teaspoon vanilla extract
1/4 cup finely chopped nuts

In medium size saucepan mix sugar, cornstarch and salt. Gradually stir in milk until smooth. Over medium heat, stir until mixture comes to a boil. Boil only 1 minute. Remove from heat and stir in butter, vanilla extract and chopped nuts. Fill a baked pie shell and let cool.

Peel the kiwi fruit and slice in round slices, about 1/4 inch thick. Starting from outer edge of pie, add kiwi fruit slices in a circle, until surface is completely covered. Refrigerate until ready to serve.

Kiwifruit Pie

6 to 8 medium size kiwi fruit
1 baked pie shell
1/3 cup granulated sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 2/3 cups milk
2 tablespoons butter
1 teaspoon vanilla extract
1/4 cup finely chopped nuts

In medium size saucepan mix sugar, cornstarch and salt. Gradually stir in milk until smooth. Over medium heat, stir until mixture comes to a boil. Boil only 1 minute. Remove from heat and stir in butter, vanilla extract and chopped nuts. Pour filling into a baked pie shell and let cool.

Peel the kiwi fruit and slice in round slices, about 1/4 inch thick. Starting from outer edge of pie, add kiwi fruit slices in a circle, until surface is completely covered. Refrigerate until ready to serve.

Lemon Peach Pie

1 (14 ounce) can sweetened condensed milk

Juice of 1 lemon

**1 (16 ounce) can sliced peaches in
heavy syrup, drained and chopped**

1 (8 ounce) container nondairy whipped topping

Graham cracker pie crust

Put the sweetened condensed milk into a large bowl and add lemon juice, peaches, and whipped topping. Blend thoroughly. Pour into pie crust; refrigerate until completely chilled.

Lemon Pie

1 cup granulated sugar
2 tablespoons flour
4 egg
1 tablespoon grated lemon rind
6 tablespoons lemon juice (from 3 lemons)
1/2 cup butter, melted
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1 frozen 9-inch deep-dish pie shell
1/4 cup slivered almonds

Preheat oven to 350 degrees F. Position oven rack in lower third of oven.

Stir together sugar and flour in a bowl. Add to eggs in another bowl and beat until light in color and slightly thickened, about 3 minutes.

Stir in lemon rind, lemon juice, butter, vanilla extract and almond extract. Pour into pie shell. Place pie on baking sheet. Bake in lower third of oven for 20 to 25 minutes or until filling is set and lightly browned.

Meanwhile, toast the slivered almonds in a skillet over medium-high heat, stirring until just lightly browned, about 4 to 5 minutes. Sprinkle toasted almonds over top of the pie. Cool pie on wire rack.

Loco Coconut Pie

1/4 cup granulated sugar
2 large eggs, lightly beaten
1/2 cup evaporated milk
1/2 cup milk
8 1/2 ounces cream of coconut
1/2 cup coconut flakes
1 graham cracker crumb pie crust

Combine first 5 ingredients; stir in coconut. Pour into prepared crust. Bake at 350 degrees F for 50 to 55 minutes.

Yield: 10 servings.

Mai's Fresh Strawberry Pie

- 1 (8-inch) pie shell, baked and cooled (you can use pre-made crumb shell)
- 1 pint large fresh ripe strawberries, washed, capped, well drained

Glaze

- 1 cup granulated sugar
- 1 cup 7-Up
- 5 tablespoons arrow root or cornstarch
- 1/8 teaspoon salt
- 1 teaspoon red food coloring
- Juice from 1/2 lemon
- 4 tablespoons cranberry gelatin

Place strawberries in pie shell with flat side down. If using pre-made crumb pie crust, melt 1/3 cup chocolate morsels per pie; with small slanted cake spatula, spread a thin coat of chocolate in bottom only, of pie shell. Apply chocolate in a circular motion making sure you cover the complete bottom of shell. This prevents the crumb crust from breaking up when you slice the pie. When using a chocolate crumb crust I use white chocolate chips for the coating.

Glaze: Mix and bring to boil all ingredients except cornstarch or arrow root. Add cornstarch or arrow root after mixture reaches boil. Cook until thick. Remove from heat and stir in the gelatin. Stir until dissolved. Let cool.

Spoon glaze over fresh strawberries in pie shell. Completely cool, then chill in refrigerator overnight.

Decorate the outer edge of the pie with whipped cream or Cool Whip.

Marshmallow Cream Peach Pie

1 (9-inch) graham cracker pie crust
18 large marshmallows
1/4 cup milk
1 cup heavy cream, whipped
3 cups diced peaches (5 to 6 medium peaches)

Melt marshmallows in milk in top of double boiler. Cool until set. Beat until smooth; fold into whipped cream.

Fold peaches into marshmallow–cream mixture. Pile into graham cracker crust. Chill several hours or until firm.

Mince Almond Pie

1 (9-inch) unbaked pastry shell

1 (27 ounce) jar None Such® Ready-to-Use Regular Mincemeat

1/4 cup amaretto liqueur

3/4 cup sliced almonds

Place rack in lowest position in oven; preheat oven to 400 degrees F.

In medium bowl, combine mincemeat and amaretto; turn into pastry shell. Top with almonds. Bake 25 minutes or until bubbly. Cool. Serve warm or cooled.

Naked Apple Pie

1 egg, beaten
1/2 cup brown sugar
1/2 cup granulated sugar
1 teaspoon vanilla extract
1/2 cup flour
Pinch of salt
1/2 cup flour
1 teaspoon baking powder
2 apples, pared and sliced
1/2 cup pecans or walnuts, chopped

Sift flour with baking powder. Put all ingredients into a bowl and mix well. Spread mixture into a greased 9-inch pie plate and bake at 350 degrees F for 30 minutes.

Open Face Raspberry Pie

1 tablespoon butter
3 eggs
2 cups milk
1 teaspoon salt
2 cups sifted flour
1 quart raspberries
1 cup granulated sugar

Put butter into a 12 x 9-inch pan. Heat in oven until butter is sizzling hot. Be careful not to burn.

In a separate bowl, beat eggs very well. Stir in milk, salt and flour, making a very thin batter. Pour batter into the sizzling hot pan. Sprinkle berries over top, then sprinkle with sugar. Bake at 425 degrees F for about 45 minutes. Batter will rise then fall. Makes 12 servings.

Serve with whipped topping or vanilla ice cream.

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3 eggs
2 cups milk
1 teaspoon salt
2 cups sifted flour
1 quart raspberries
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In a separate bowl, beat eggs very well. Stir in milk, salt and flour, making a very thin batter. Pour batter into the sizzling hot pan. Sprinkle berries over top, then sprinkle with sugar. Bake at 425 degrees F for about 45 minutes. Batter will rise then fall. Makes 12 servings.

Serve with whipped topping or vanilla ice cream.

Oregon Fruit Pies

Filling

1 (16.5 ounce) can Royal Anne Cherries*, undrained

2 tablespoons cornstarch

1/2 cup granulated sugar

Mix cornstarch and sugar in medium saucepan. Add cherries with juice. Bring to boil over medium heat stirring constantly. Boil 3 to 4 minutes or until sauce becomes transparent. Set aside to cool slightly while making pastry.

Pastry

2 cups flour

1/2 teaspoon salt

1/2 cup shortening

5 to 6 tablespoons cold water

Oil or shortening (for frying)

Combine flour and salt. Cut in shortening to make coarse crumbles. Mix in water with fork until dough holds together. Shape into ball and divide into 12 pieces. Roll each piece on lightly floured surface to a 5-inch round. Place scant 1/4 cup filling on each round circle (do one at a time). Fold over and crimp edge with fork (some juice will leak out).

Heat 1 1/2 inches oil to 375 degrees F.

Gently place a few pies at a time into hot oil with slotted pancake turner. Cook until golden brown on both sides, about 3 minutes. Drain on a paper towel. Dust with confectioners' sugar when cool.

If you prefer not to fry these pies, you can also bake at 375 degrees F for 40 minutes or until golden brown. Brush with milk before baking.

*** One 16.5 ounce can dark sweet cherries or berries can be substituted.**

Osgood Pie

Sweet Crust

1 1/2 cups sifted all-purpose flour
3/4 teaspoon salt
2 tablespoons granulated sugar
5 tablespoons ice water
1/4 cup solid vegetable shortening, chilled
2 tablespoon unsalted butter, chilled, cut into bits

Sift together flour, salt and sugar. Remove 1/3 cup of this, place in a small bowl, and add ice water. Stir to make a paste, and set aside.

Add shortening and butter to the remaining flour and cut in with 2 knives or a pastry blender. Combine with the paste, and mix until dough can be shaped into a ball. Place ball of dough between 2 sheets of wax paper and flatten slightly. Refrigerate for 30 minutes.

Roll out dough on a lightly floured surface. Place in a 9-inch pie pan, and trim, leaving 1/2 inch all around. Fold edge under and then crimp.

Filling

3 tablespoons all-purpose flour
1 cup golden raisins
1 cup coarsely chopped pecans or pecan pieces
6 tablespoons unsalted butter, softened
3/4 cup firmly packed light brown sugar
3 large eggs, separated (at room temperature)
2 tablespoons sour-mash whiskey, such as Jack Daniels
1 teaspoon distilled white vinegar
1 teaspoon ground cinnamon
1/2 teaspoon freshly-grated nutmeg
1/2 teaspoon ground allspice
Pinch of salt
1 cup heavy cream, whipped with 2 teaspoons
sour-mash whiskey and 2 tablespoons sugar

Preheat the oven to 350 degrees F. Toss flour, raisins and pecans in a bowl to coat well. Set aside.

Cream butter and brown sugar until smooth, about 3 minutes. Add egg yolks, 1 at a time, beating after each addition. Add whiskey, vinegar, cinnamon, nutmeg and allspice. Mix well, then add the floured nut-raisin mixture.

Beat egg whites with the salt until stiff. Gently fold whites into the nut mixture. Mound filling into the pie crust and smooth the top. Bake in the center of the oven for 25 to 30 minutes, or until puffed and set.

Serve warm or at room temperature, topped with a dollop of spiked whipped cream.

Ozark Pie

1 egg
3/4 cup granulated sugar
3/4 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon vanilla extract
1/2 teaspoon salt
1 cup peeled, chopped apples
1/2 cup chopped nuts

Beat eggs; add sugar and mix well. Stir in flour, baking powder and salt. Add apples, nuts and vanilla extract. Pour into greased pie plate and bake at 300 degrees F for about 45 minutes.

Serve with ice cream or whipped cream.

Paper Bag Apple Pie

3 to 4 large baking apples (about 2 1/2 pounds or 7 cup)s,
peeled, cored and cut into chunks
1 cup granulated sugar (divided)
2 tablespoons plus 1/2 cup flour, divided
1/2 teaspoon ground nutmeg
1 (9- to 11-inch) unbaked pastry shell
2 tablespoons lemon juice
1/2 cup (1 stick) butter or margarine, room temperature
1 large, unused brown paper bag

Preheat oven to 425 degrees F.

Toss apples with 1/2 cup of the sugar, 2 tablespoons of the flour and the nutmeg. Spoon into pastry shell and drizzle with lemon juice.

To make topping, combine remaining 1/2 cup sugar, 1/2 cup remaining flour and the butter. Cut with two knives until mixture is combined and crumbly. Sprinkle over apples, covering entire top.

Slide pie into heavy brown paper bag large enough to cover pie loosely. Fold open end over twice and staple to fasten securely. Place on large cookie sheet. Do not let paper bag come into contact with sides of stove.

Bake for 1 hour.

Remove from oven and split bag open. Remove pie and cool on wire rack.

Serve with Cheddar cheese or ice cream.

Makes about 8 servings.

Paw Paw Pie

1 cup granulated sugar
1 cup milk
1 egg
1/4 teaspoon salt
1 1/2 cups paw paws, peeled and seeded

Place all ingredients into stew pan and stir together. Cook over medium heat until thickened. Pour into unbaked pie shell and bake until the crust is done, can be topped with meringue or other topping.

Peach Fluff Pie

1 pie shell (any type)
1 small box orange gelatin
1/4 cup granulated sugar
1 (12 ounce) package frozen peaches
1/2 cup plus 2 tablespoons orange juice
2 tablespoons lemon juice
2 1/2 tablespoons lime juice
1 package dessert topping
1/2 cup milk
1/4 teaspoon almond extract
1/2 pint whipping cream or 1 package dessert topping

Make gelatin with 1 cup water. Add sugar and pinch of salt. Add 1/3 cup syrup from defrosted peaches. Add orange, lemon and lime juice. Chill until slightly thickened, stirring occasionally.

Make dessert topping with 1/2 cup milk and almond extract. Fold in chopped peaches and gelatin mixture. Put mixture in pie shell and chill for 3 hours.

Top with whipped cream or dessert topping.

Serves 8.

Peach Petal Pie

1 can peach pie filling

About 10 (1/4-inch) slices refrigerated slice and bake cookies

1 teaspoon granulated sugar

Dash cinnamon

Heat pie filling, pour into 8 inch pie plate. Overlap cookie slices around edge of pie plate. Mix sugar and cinnamon, sprinkle over cookies. Bake 35–40 minutes at 350 degrees F or until cookies are done.

Peach Pie

2 cups flour
1 teaspoon salt
4 teaspoons baking powder
1/3 cup shortening
1/3 to 1/2 cup milk
8 fresh peaches

Sift flour; measure and add salt and baking powder. Sift again. Cut in shortening as for pastry. Add milk all at once, just enough to make a soft dough. Turn out on a floured board and roll a round piece 1/4 inch thick and several inches larger in diameter than the skillet used. Place dough in bottom of skillet, letting edges hang over the outside. Then fill with sliced peaches and sprinkle with a mixture of 3/4 cup sugar, 1/2 teaspoon cinnamon and 1 tablespoon flour. Dot with butter. Fold edges toward center to partially cover the pie. Leave center of pie uncovered. Bake at 400 degrees F for 25 to 30 minutes.

Serve warm or cold.

Peach Pie with Almond–Pecan Streusel

Pastry crust for 1 (9–inch) single–crust pie

5 cups peeled, sliced peaches (5 or 6 large peaches)

1/2 to 3/4 cup granulated sugar

2 1/2 to 3 tablespoons cornstarch

Dash of ground nutmeg

1 egg white, lightly beaten

1 tablespoon lemon juice

1/8 teaspoon almond extract

1/3 cup packed light brown sugar

1/2 cup flour

6 tablespoons unsalted butter

1 cup chopped nuts (mixture of pecans and almonds)

Preheat oven to 425 degrees F. Line a 9–inch pie plate with the pie crust.

In a large bowl, combine sliced peaches, sugar, cornstarch and nutmeg. Allow to stand 15 minutes.

Lightly brush uncooked pie shell with a thin layer of egg white to moisture–proof the pie crust. Stir lemon juice and almond extract into peach mixture; spoon mixture into pie shell.

Mix brown sugar with flour. Cut in butter until crumbly. Stir in nuts. Sprinkle mixture over peaches.

Bake for 15 minutes. Reduce oven temperature to 400 degrees F and bake 35 minutes more. To prevent overbrowning of rim of crust, cover edges with strips of foil.

Makes 8 servings.

Peach Pie with Toasted Pecans and Peach Scented Sugar

Peach Scented Sugar

1/4 cup granulated sugar
1 teaspoon peach liqueur

Glaze

1/4 cup dark Karo syrup
1 tablespoon peach liqueur

Filling

1/2 cup chopped pecans
2 tablespoons butter
1/2 teaspoon salt
5 medium ripe peaches (4 cups), peeled and sliced
3/4 cup granulated sugar
4 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1/3 teaspoon almond extract
2 tablespoons peach liqueur
Pillsbury pre-made refrigerated pie crust

Prepare Peach Scented Sugar: In a small bowl or ramekin dish, combine sugar with liqueur, mixing by hand until it begins to clump. Let sit out in a single layer to dry for about 1 hour, folding once or twice to distribute evenly. Cover and store at room temperature. (Can be done two days in advance.)

Prepare Glaze: In a ramekin or small coffee cup, combine Karo syrup with liqueur with a fork until well combined. Set aside.

In a one-quart saucepan, toast the pecans in the 2 tablespoons butter until fragrant. Stir in the salt. Set aside.

Combine peaches, sugar, cornstarch, cinnamon, and almond extract. Fold in the pecans, along with the butter from the pan, reserving 2 tablespoons of the toasted pecans.

Place one of the Pillsbury crusts in the bottom of a 9-inch pie plate. Pour in the peach filling. Attach top crust, seal edges and cut vents. Bake at 425 degrees F for 10 minutes, then reduce temperature to 375 degrees F and bake 40 minutes longer, until filling is thickened and bubbly. Remove pie from oven, brush with glaze and return to oven for three minutes to set. Remove pie from oven. Let cool for 10 minutes.

Sprinkle with the scented sugar, then with the reserved 2 tablespoons toasted pecans.

Peach Praline Pie

4 cups sliced peaches, fresh or frozen (thawed)
1/2 cup granulated sugar
2 tablespoons tapioca
1 teaspoon lemon juice
1/2 cup all-purpose flour
1/4 cup firmly packed brown sugar
1/4 cup butter or margarine
1/2 cup chopped pecans
1 (9-inch) pie crust, unbaked

Combine first 4 ingredients in a large bowl; let stand 15 minutes.

Combine flour and brown sugar; cut in butter with a pastry blender until mixture resembles coarse meal. Stir in pecans.

Sprinkle 1/3 of flour mixture in bottom of pie crust. Spoon in peach mixture, and top with remaining flour mixture. Bake at 425 degrees F for 10 minutes. Reduce temperature to 350 degrees F and bake 20 to 30 minutes or until pie is golden brown.

Yields 8 servings.

Peach Sour Cream Pie

Pastry for 2–crust pie or 1 package pie crust mix

1/3 cup all–purpose flour

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

1/8 teaspoon salt

1 cup dairy sour cream

5 cups sliced, peeled and pitted peaches
(about 2 1/2 to 3 pounds)

2 tablespoons milk

1 tablespoon granulated sugar

1/8 teaspoon cinnamon

Preheat oven to 400 degrees F.

Prepare pastry according to recipe or package directions. Roll out half the dough to a 12–inch circle; line 9–inch pie plate.

Combine flour, the 1/4 teaspoon cinnamon, nutmeg, salt and sour cream. Fold in peaches. Turn into pastry–lined pie plate.

Roll out remaining dough for top crust; cut vents to allow steam to escape during baking. Place over filling; press edges together. Flute edge. Brush pie with milk. Mix sugar and the 1/8 teaspoon cinnamon. Sprinkle on pie. Bake for 30 minutes.

Peaches and Cream Pie

**Prepared 9-inch pie shell
5 to 6 ripe peaches, peeled and halved
1 cup light cream
1 teaspoon almond or vanilla extract
2 eggs
1/3 cup granulated sugar, divided
2 tablespoons butter**

Make pie shell in advance; chill. Arrange peach halves, pitted side up, in the unbaked shell. Combine cream, extract, eggs and 1/4 cup sugar; beat until well blended. Pour around peaches in shell. Dot tops of peaches with butter; sprinkle with remaining sugar. Bake at 350 degrees F for 1 hour or until crust is golden and filling is set. Cool on rack.

Pineapple Cheese Pie

16 ounces cream cheese, softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup whipping cream
1/4 teaspoon almond extract
1 (8 ounce) can crushed pineapple
Graham cracker crust

Beat cream cheese, sugar, vanilla extract and almond extract together until smooth. Add pineapple. Pour into the crust. Whip cream with sugar and pipe on pie before serving.

Pineapple Fried Pies

Filling

1 (15 ounce) can crushed pineapple
3/4 cup water
3/4 cup granulated sugar
1 1/2 tablespoons all-purpose flour
1 teaspoon cinnamon

Pastry

2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup shortening
3/4 cup canned milk
1 egg

In medium saucepan, mix pineapple and water. Heat to near boiling. Reduce heat.

Combine sugar, flour and cinnamon. Add slowly to pineapple mixture. Remove from heat when thickened.

Measure flour, salt and baking powder into bowl. Cut in shortening.

Blend milk and egg together. Add this to flour mixture. Roll out small portions of crust on floured surface. Fill with fruit; fry in hot oil over medium heat. Drain on paper towels and serve warm.

Pineapple Sour Cream Pie

1 large box instant vanilla pudding
1 (8 ounce) can crushed pineapple
2 cups sour cream
1 tablespoon granulated sugar
1 baked 9-inch pie shell or graham cracker shell

Combine pie filling mix, pineapple with juice, sour cream and sugar in deep narrow bottom bowl. Beat slowly with mixer at lowest speed for 1 minute. Pour into pie shell. Chill about 3 hours.

Garnish with whipped topping.

Pink Meringue Pie

1 (9-inch) baked pie shell
1 can cherry pie filling

Heat cherry pie filling over low heat for 5 to 10 minutes. Pour into pie shell. When cool, top with Pink Meringue.

Pink Meringue

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons granulated sugar
1/2 teaspoon vanilla extract
10 drops red food color

Preheat oven to 400 degrees F.

Sprinkle cream of tartar over egg whites. Beat egg whites until foamy. Gradually beat in the sugar, vanilla extract and red food coloring. Continue beating until stiff and glossy. Spread over pie and brown in oven.

Praline Apple Pie

1 recipe pie crust (to yield a 2-crust pie)

Filling

6 cups Granny Smith apples, peeled, thinly sliced

3/4 cup granulated sugar

1/4 cup flour

1 teaspoon cinnamon

1/4 teaspoon salt

2 tablespoons butter or margarine

Topping

1/4 cup butter or margarine

1/2 cup brown sugar, packed

2 tablespoons half-and-half

1/2 cup pecans, chopped

Prepare pie crust.

Preheat oven to 350 degrees F.

Filling: In large bowl, combine apples, sugar, flour, cinnamon and salt; toss lightly. Spoon into pie crust-lined pan. Dot with 2 tablespoons butter or margarine.

Top with second crust and flute. Cut slits decoratively in several places.

Bake 50 to 55 minutes or until apples are tender and crust is golden brown. Remove from oven.

Topping: In small saucepan, melt butter or margarine. Stir in brown sugar and half-and-half. Slowly bring to a boil (takes several minutes). Remove from heat.

Stir in pecans; spread over top of pie. Place on cookie sheet.

Return to oven; bake an additional 5 minutes or until topping bubbles.

Cool at least one hour before serving.

Raspberry Baked Alaska Pie

18 ladyfingers
1/3 cup orange-flavor liqueur
1 (10 ounce) package frozen raspberries
3 pints vanilla ice cream
4 egg whites
1/4 teaspoon salt
1/8 teaspoon cream of tartar
2/3 cup granulated sugar

At least 5 hours before serving, line bottom and sides of 10-inch pie plate with about 2/3 of ladyfingers, allowing rounded ends to extend slightly over pie plate rim; sprinkle with half of liqueur.

In a bowl, crush raspberries to make a paste consistency.

In bowl, stir softened ice cream slightly. Drop spoonful of raspberries onto ice cream. With knife, cut through mixture once or twice to create a ripple effect.

Spoon half of ice cream mixture into pie plate. Layer remaining ladyfingers on top of ice cream; sprinkle with remaining liqueur. Spoon remaining ice cream onto ladyfingers. Freeze until firm, about 4 hours.

About 20 minutes before serving, preheat oven to 500 degrees F.

Beat egg whites, salt and cream of tartar until soft peaks form. Beating at high speed, beat in sugar, 2 tablespoons at a time; beat until sugar is completely dissolved. With spoon, quickly spread meringue over top of pie, sealing to edge; swirl meringue over top of pie to make attractive top. Bake 3 to 4 minutes until meringue is lightly browned. Serve immediately.

Serves 12.

Raspberry Cheesecake Pudding Pie

1/4 cup raspberry preserves
1 (9-inch) graham cracker crust
1 cup fresh or frozen raspberries
1 1/2 cups cold milk
2 small boxes Jell-O Cheesecake flavor instant pudding and pie filling
1/2 to 1 teaspoon grated lime or lemon peel
1 (8 ounce) container Cool Whip

Spread raspberry preserves on bottom of crust. Add fresh raspberries.

Pour milk into a large bowl. Add pudding mixes and lime peel. Beat with wire whisk about 2 minutes until smooth and thick. Immediately stir in whipped topping. Spoon over raspberries in crust.

Refrigerate 3 hours or until set. Garnish with more fresh raspberries.

Raspberry Cream Cheese Pie

Crust

2 cups graham cracker crumbs
1/4 cup granulated sugar
1/2 cup melted butter
1 1/2 teaspoons cinnamon

Combine graham cracker crumbs, sugar, melted butter, and cinnamon. Press into a 9-inch pie pan.

Filling

8 ounces cream cheese, at room temperature
1/4 cup granulated sugar
3/4 cup cream
1 tablespoon unflavored gelatine
1/2 cup water
1 pound fresh or frozen raspberries, thawed and drained
Whipped cream to decorate

Beat cream cheese and sugar until smooth. Whip cream; gently fold into cheese mixture.

Soak gelatine in water 5 minutes. In the top of a double boiler over hot water (or in a metal boiler over a saucepan), stir gelatine mixture until dissolved. Stir into cream cheese mixture. Fold in raspberries.

Pour into prepared crust. Chill for 2 to 3 hours. Before serving, decorate with whipped cream.

Raspberry Ganache Pie

1 package (8 squares) semisweet baking chocolate, coarsely chopped or 8 ounce semisweet chocolate, chopped
1 cup whipping cream
6 tablespoons seedless raspberry jam
1 (6 ounce) Oreo chocolate cookie crumb pie crust (store-bought)
2 cups raspberries
1 tablespoon water

Place chocolate in a medium bowl; set aside.

Mix cream and 2 tablespoons jam in a small saucepan. Bring to a gentle boil, stirring constantly. Remove from heat. Pour over chocolate in bowl. Let stand 2 minutes. (Can also be done in microwave oven). Mix with wire whisk until chocolate is completely melted and mixture is well blended. Turn into crust; cover. Refrigerate 4 hours or overnight.

Arrange raspberries on top of pie. Microwave remaining 1/4 cup jam and water in a small, microwaveable bowl on HIGH for 30 seconds; stir until well blended. Brush over raspberries. Refrigerate until ready to serve. Makes 10 to 12 servings.

Raspberry Linzer Pie

Crust

1/2 cup butter or margarine, softened
1/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon salt
1/2 cup hazelnuts or pecans, finely chopped

Cream together all crust ingredients. Refrigerate for 30 to 40 minutes. Pat the mixture into a 9-inch pie pan. Bake at 400 degrees F for 10 to 12 minutes until golden brown.

Filling

2 (10 ounce) packages frozen raspberries or
4 cups fresh raspberries
1/3 cup water
4 tablespoons cornstarch
1/3 cup granulated sugar
1/2 cup hazelnuts or pecans, finely chopped
Whipped cream

Add water, cornstarch and sugar to the raspberries. Simmer over low heat until thick, stirring constantly. Fold cooked berry mixture into a cooled crust.

Sprinkle remaining 1/2 cup chopped hazelnuts or pecans on top. Chill for 2 hours or until firm. Garnish with whipped cream.

Makes 6 to 8 servings.

Raspberry Pie

1 graham cracker crust Filling:
8 ounces cream cheese, softened
2 eggs
1 teaspoon vanilla extract
1/2 cup granulated sugar

Preheat oven to 350 degrees F.

Beat cream cheese, eggs, vanilla extract and sugar together and pour over crust. Bake for 15 to 18 minutes until set. Let cool.

Topping

1 large box frozen raspberries with juice
3 tablespoons granulated sugar
2 tablespoons cornstarch
Cool Whip

Heat raspberries and add sugar. Thicken with cornstarch. Cool.

Spread mixture over filling. Put Cool Whip over all. Refrigerate for a couple of hours before cutting.

Raspberry–Saltine Pie

Serves 8.

4 egg whites
1/4 teaspoon cream of tartar
2 teaspoons vanilla extract, divided
1 1/3 cups granulated sugar, divided
16 saltine crackers, crushed
1/2 cup pecans, chopped
1 (8 ounce) carton whipping cream
3 cups fresh raspberries

Preheat oven to 325 degrees F. Lightly coat a 9–inch pie tin with cooking spray and a light dusting of flour.

In a large mixing bowl, beat the egg whites and cream of tartar together until foamy. Beat in 1 teaspoon of vanilla extract and gradually add 1 cup of sugar until stiff peaks form.

Gently fold the crushed saltines and chopped pecans into the egg whites. Transfer the egg mixture to the prepared pie tin and spread the mixture evenly over the bottom and sides. Bake for 35 to 40 minutes, until golden. Let cool and reserve.

Meanwhile, beat together the whipping cream and 1/3 cup of sugar with 1 teaspoon of vanilla in a separate mixing bowl. Continue to blend at a high–speed setting, until soft peaks begin to form.

Gently fold the raspberries into the cream and spoon the mixture into the cooled saltine pie crust. Refrigerate to store. Slice to serve.

Razz–Mallow Pie

1 bag large marshmallows

1/2 cup milk

1 (10 ounce) package frozen raspberries, thawed, undrained

1 container Cool Whip

1 Pillsbury pie crust

Bake a regular pie crust. Cool and set aside.

Place marshmallows and milk in a large microwave–safe bowl. Microwave, uncovered, on HIGH for 2 minutes or until melted. Stir until smooth. Add raspberries to the marshmallow mixture. Stir until blended. Fold in Cool Whip. Pour into crust. Refrigerate for 2 hours before serving.

Razzleberry Pie

1 box ready-made pie crusts with 2 crusts
1 bag frozen raspberries (fresh when in season)
1 bag frozen blackberries
1/3 cup granulated sugar
2 1/2 tablespoons flour

Thaw fruit almost completely and pour in colander to strain juice.

In large bowl, mix fruit, sugar and flour together. Line bottom of greased pie tin with crust. Fill with fruit.

Before adding top layer cut design into crust (as vents) Lay over top of crust, moisten edges with water to "glue" the two crusts together. With the back side of a fork, pinch edges together, or pinch with fingers. Lightly brush top crust with water. Sprinkle sugar over the top. Cover edges with 1 1/2-inch strip of aluminum foil. Bake for 30 minutes at 400 degrees F. Remove foil and bake an additional 10 minutes until crust is golden brown.

Red Raspberry Pie

1 quart red raspberries
1 1/2 cups granulated sugar
3 heaping tablespoons flour
Dash of nutmeg
Dash of salt
2 eggs
2 tablespoons canned milk

Wash raspberries and place in bottom crust. Mix sugar, flour, nutmeg and salt and sprinkle over berries.

Beat eggs and add canned milk. Beat again and pour over berry and sugar mixture. Put on top crust and bake at 400 degrees F for about 45 minutes.

Rhubarb Cheesecake Pie

1 (9-inch) deep-dish pie shell, baked, cooled

1/4 cup cornstarch

1 1/2 cups granulated sugar, divided

1 pinch salt

1/2 cup water

3 cups rhubarb

8 ounces cream cheese

2 eggs

In a saucepan, combine cornstarch, 1 cup sugar, salt, water and rhubarb, then cook until mixture thickens and rhubarb is soft. Pour into baked pie shell. Bake at 425 degrees F for 10 minutes. Remove from oven, and reduce heat to 325 degrees F.

Beat cream cheese, eggs and 1/2 cup sugar until smooth and creamy. Slowly pour over rhubarb layer. Bake at 325 degrees F for 35 to 40 minutes or until center does not jiggle when moved.

Rhubarb Cream Cheese Pie

4 cups rhubarb, cut into 1-inch pieces
3 tablespoons cornstarch
1/4 teaspoon salt
Granulated sugar
1 (9-inch) unbaked pie crust
8 ounces cream cheese
2 eggs
1 cup sour cream
Almonds for garnish

In 2 quart saucepan over medium heat, cook rhubarb, cornstarch, salt and 1 cup sugar, stirring often until mixture boils and thickens. Meanwhile, preheat oven to 425 degrees F. Pour rhubarb mixture into pie crust. Bake 10 minutes; remove from oven.

Meanwhile in small bowl with mixer at medium speed, beat cream cheese, eggs and 1/2 cup sugar until smooth; pour over rhubarb mixture. Turn oven control to 350 degrees F. Bake pie 30 to 35 minutes until set; cool on wire rack. Chill.

To serve: Spread sour cream on top of pie. Garnish pie with almonds.

Rhubarb Custard Pie

3 eggs, slightly beaten
3 tablespoons milk
2 cups granulated sugar
1/4 cup flour
4 cups (6 to 7 stalks) rhubarb, cut up
1–2–3 Pastry

Mix together eggs and milk. Stir in sugar and flour. Mix in the rhubarb. Pour into pastry lined pie pan (pastry recipe follows). Cover with a lattice top. Bake at 375 degrees F for 50 to 60 minutes or until nicely browned.

1–2–3 Pastry

1 cup plus 2 tablespoons flour
1/2 teaspoon salt
1/3 cup vegetable oil
2 tablespoons cold water

NOTE: You will need to double the pastry recipe.

Combine flour and salt in a bowl. Blend in oil with fork. Sprinkle water over mixture; mix to make a dough. Shape dough into a ball. Flatten slightly. Roll into a circle between two squares of wax paper. Peel off top paper. Place pastry in an 8– or 9–inch pie pan. Makes one pie shell. You will need to make one for the bottom and another for the lattice top.

Rhubarb Pie with Hot Candied Cinnamon Sauce

**6 cups fresh rhubarb
1 3/4 cups granulated sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon orange peel
2 tablespoons butter
Pastry for 2 (9-inch) crust pies**

Hot Candied Cinnamon Sauce

**1 cup red hot candies
1 tablespoon water
1 tablespoon butter**

Wash, trim and cut rhubarb into 1-inch pieces.

Sift together sugar, flour and salt. Sprinkle 1/3 of dry ingredients over bottom of the pastry shell. Mix remaining dry ingredients with orange peel. Put rhubarb into pastry shell. Sprinkle with remaining dry ingredients. Dot with butter. Top with pastry crust. Make a slit in the top. Bake at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F. Bake 40 to 45 minutes longer or until crust is golden.

Bring red hot candied, water and butter to a boil. Serve over warm pie.

Rhubarb Strawberry Pie

2 cups rhubarb, sliced into 1-inch pieces
2 cups sliced strawberries
1 1/2 cups granulated sugar
Pinch of salt
1/3 cup flour
1/2 teaspoon almond extract
2 tablespoons butter
1 prepared 9-inch pie crust for a 2-crust pie

In medium bowl, mix together gently, strawberries, flour, rhubarb, sugar, salt and almond extract. Put into pastry shell. Dot with butter. Cover with pastry crust and brush top crust with milk and sprinkle with sugar. Bake at 400 degrees F for 40 to 50 minutes until fruit is tender and crust is lightly brown.

Serves 8.

Rhubarb Pie

5 cups rhubarb, diced
3 tablespoons tapioca
1 1/4 cups granulated sugar
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
2 tablespoons butter
1 teaspoon lemon rind or juice

Mix; put into pie shell and bake at 350 degrees F for 35 minutes.

River Walk Strawberry Pie

1 (9-inch) graham cracker crust
10 ounces frozen strawberries
1 cup granulated sugar
2 egg whites
1 tablespoon fresh lemon juice
Dash of salt
1/2 cup whipping cream, whipped
1 teaspoon vanilla or almond extract

Thaw strawberries in a colander. When they reach room temperature, combine them in a large mixing bowl with the sugar, egg whites, lemon juice and dash of salt. Beat until very stiff, about 15 to 20 minutes. Fold the whipped cream and vanilla or almond extract into the beaten berry mixture and pour into the prepared pie crust. Freeze the dessert for 2 to 3 hours or until very firm.

Royal Raspberry Coconut Pie

2 cups flaked coconut
2 tablespoons granulated sugar
1 tablespoon flour
2 tablespoons melted margarine
1 (10 ounce) package frozen strawberries, thawed
4 cups miniature marshmallows
Few drops red food coloring
1 cup heavy cream, whipped

Combine coconut, sugar and flour. Blend in margarine. Press into 9-inch plate. Bake at 350 degrees F for 10 minutes.

Drain raspberries, reserving 1/2 cup syrup.

Melt marshmallows with syrup in double boiler. Stir until smooth. Add red food coloring and mix well. Chill until thickened.

Mix until well blended. Fold in raspberries and whipped cream. Pour into coconut crust. Chill until firm.

Makes 6 to 8 servings.

Shaker Lemon Pie

2 large lemons
2 cups granulated sugar
4 eggs, well beaten
Pastry for double-crust 9-inch pie

Slice lemons as thin as paper, rind and all. Combine with sugar; mix well. Cover and refrigerate. Let stand 2 hours, preferably overnight. Stir occasionally.

Add beaten eggs to lemon mixture; mix well. Turn into unbaked pie shell, arranging lemon slices evenly. Cover with top crust. Cut several slits near center. Cover pie edge with foil. Bake at 450 degrees F for 15 minutes. Remove foil. Reduce heat to 375 degrees F and bake for about 20 minutes or until silver knife inserted near the edge comes out clean. Cool before serving.

Makes 8 to 10 servings.

Sliced Lemon Pie

5 large lemons
2 cups granulated sugar
1 teaspoon salt
6 eggs, beaten

Preheat oven to 400 degrees F.

Skin and remove all white from lemons. Slice thin, remove seeds, and mix with sugar and salt. Let stand for at least 2 hours.

Add beaten eggs to lemons and mix very well. Pour into a prepared 8-inch pie crust. Cover with top crust and bake for 45 to 55 minutes. Cool on a wire rack. This texture will be considerably coarser than a modern lemon pie. Cool in the refrigerator and serve in small slices.

Sour Cream Apple Pie

Pastry Shell

2 cups all-purpose flour
1/2 teaspoon salt
2 tablespoons granulated sugar
1/2 pound softened butter or margarine

Combine all ingredients. Roll out on a lightly floured surface to desired size. Place in a lightly floured pie tin and trim to fit, then crimp the edges with a fork or with two slightly dampened fingers.

Pie Filling

2 eggs, slightly beaten
1 cup granulated sugar
1 teaspoon vanilla extract
1 cup sour cream
2 cups tart apples, peeled, cored
and finely chopped
1/4 teaspoon salt

Topping

1/3 cup butter, softened
1/3 cup all-purpose flour
1/3 cup granulated sugar
1 teaspoon cinnamon

Preheat oven to 450 degrees F.

In a small mixing bowl, combine topping ingredients, mixing with a fork until small, crumbly lumps are formed. Set aside for later use.

In a large mixing bowl, combine eggs, sugar and vanilla extract. Blend with an electric mixer to combine ingredients. Add sour cream, apples and salt. Blend again.

Pour pie filling into the unbaked pie shell and turn quickly, several times, to level out the filling. Bake for 15 minutes, then reduce heat to 375 degrees F. Sprinkle on the topping, and continue to bake until done, usually about 45 minutes. Cool, then refrigerate, but always serve at room temperature for maximum flavor.

Sour Cream Mince Pie

1 (9-inch) unbaked pastry shell
1 (9 ounce) package None Such® Condensed Mincemeat, crumbled
1 cup apple juice or water
1 medium apple, cored, pared and chopped
1 tablespoon flour
2 cups sour cream
2 eggs
2 tablespoons granulated sugar
1 teaspoon vanilla extract
2 to 3 tablespoons chopped nuts

Preheat oven to 425 degrees F.

In small saucepan, combine mincemeat and apple juice. Bring to a boil; boil briskly 1 minute. In medium bowl, stir flour into apples to coat; stir in mincemeat. Pour into pastry shell. Bake 15 minutes.

Meanwhile, in small mixer bowl, combine sour cream, eggs, sugar and vanilla extract; beat until smooth. Pour evenly over mincemeat mixture. Sprinkle with nuts. Return to oven; bake 8 to 10 minutes longer or until set. Cool. Chill thoroughly. Garnish as desired. Refrigerate leftovers.

Sour Cream Pear Pie

5 fresh pears
1/2 cup raisins
1 tablespoon lemon juice
3/4 cup packed light brown sugar
2 eggs, beaten
1 cup dairy sour cream
1 unbaked 9-inch pastry shell

Preheat oven to 375 degrees F.

Reserve half of a pear to slice for garnish. Core and dice remaining pears. Combine pears and raisins; sprinkle with lemon juice. Blend brown sugar, eggs and sour cream. Combine with pear mixture and turn into unbaked pastry shell. Garnish with reserved pear slices. Brush pear slices with melted butter. Bake for 1 hour or until knife inserted near center comes out clean.

Sour Cream Raisin Pie

Pastry for 1-crust pie

2 eggs

3/4 cup granulated sugar

1/4 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon cloves

1 cup sour cream

1 cup seeded raisins

Prepare pastry and line an 8-inch pie pan. Refrigerate it while you make the filling.

Beat eggs lightly, then stir in sugar, salt, cinnamon, nutmeg and cloves. Stir in sour cream and raisins and pour into a chilled pastry shell. Bake at 450 degrees F for 10 minutes, then reduce heat to 350 degrees F. Bake 30 minutes longer or until a knife inserted in center comes out dry. Serve warm.

Sparkling Strawberry Pie

2 baskets strawberries
3/4 cup granulated sugar
1 envelope unflavored gelatine
1 cup ginger ale, chilled
1/4 cup sherry
Few drops red food coloring
1 (9-inch) graham crust, baked and cooled

Reserve three well-formed berries. Wash, hull and slice remaining berries. You should have about 6 cups. Sprinkle sugar over berries and stir to distribute evenly. In small saucepan, sprinkle gelatine over 1/2 cup ginger ale. Let stand 5 minutes.

Stir over low heat until dissolved. Stir in sherry, remaining ginger ale and food coloring. Pour mixture over berries. Set the bowl in larger pan of ice water. Stir until of egg white consistency. Spoon mixture into pie crust. Coat reserved berries with gelatine and arrange on top. Cover and chill for 2 hours.

Spicy Raisin Pie

2 cups raisins
1 cup granulated sugar
2 tablespoons flour
1/2 teaspoon nutmeg
1 teaspoon cinnamon
2 tablespoons white vinegar
2 tablespoons butter
Favorite pie for 2-crust pie

Put raisins in pan with water to cover. Bring to boil. Cook 10 minutes; drain, reserving liquid. To raisins add sugar, flour and spices. Stir thoroughly. Add 1 1/4 tablespoons raisin liquid, vinegar and butter. Return to pan. Cook until fairly thick. Pour into pie shell. Arrange top crust. Bake at 400 degrees F for 40 minutes.

Strawberry Cookie Pie

1 package frozen cookie dough, thawed
8 ounces cream cheese
1/2 cup powdered sugar
2 cups sliced strawberries
2 cups crushed strawberries
1/3 cup cornstarch
1 cup granulated sugar
Whipped cream

Press dough into bottom of springform pan. Bake until golden.

Mix cream cheese and powdered sugar, spread on cookie. Arrange 2 cups sliced berries on top.

Cook crushed berries with sugar and cornstarch until thickened.

Cool and then pour over berries. Garnish with whipped cream.

Strawberry Icebox Pie with Almond Crust

Crust

1 cup slivered almonds, toasted
1/2 cup graham cracker crumbs
1/4 cup granulated sugar
6 tablespoons (3/4 stick) unsalted butter, melted

Filling

5 cups quartered hulled strawberries, divided
1 cup granulated sugar
1/4 cup cornstarch
2 tablespoons fresh lemon juice
2 teaspoons grated orange peel

1 1/2 cups chilled whipping cream

Crust: Position rack in center of oven; preheat to 350 degrees F. Butter a 9-inch glass pie dish.

Coarsely chop almonds in processor. Add graham cracker crumbs and sugar; process until finely ground. Add butter; process until evenly moistened. Press crumb mixture onto bottom and up sides of prepared pie dish. Bake crust until set, about 12 minutes. Cool completely on rack.

Filling: Place 2 cups strawberries in medium saucepan. Mash strawberries with potato masher until chunky. Add sugar, cornstarch and lemon juice. Stir over medium-high heat until sugar dissolves and mixture boils and thickens, about 3 minutes. Transfer mixture to bowl. Cool to room temperature.

Stir in remaining 3 cups strawberries and grated orange peel. Mound filling in crust. Chill pie until cold and set, at least 2 hours and up to 6 hours.

Using electric mixer, beat cream in large bowl until peaks form. Spread whipped cream decoratively over filling. Cut pie into wedges and serve.

Strawberry Marshmallow Pie

1 crust pie shell
1 package frozen strawberries (use no syrup)
1 package strawberry Jell-O
1 cup boiling water
16 large marshmallows
1/2 cup milk
1 cup whipped cream or Cool Whip

Bake pie shell.

Thaw and drain frozen strawberries. Set aside. Combine strawberry Jell-O with boiling water.

Mix until Jell-O is completely dissolved. Add syrup from strawberries plus enough water to make 1 cup liquid. Mix well. Chill until partially set.

In a saucepan, combine marshmallows and milk (cook over low heat and cool). Fold in whipped cream or Cool Whip. Set aside.

Add drained, thawed strawberries to partially set Jell-O. Combine the strawberries-Jell-O mixture to the marshmallows-whipped cream mixture. Fold together and put in your baked crust and chill until firm in refrigerator.

Strawberry Mudslide Pie

1 (12 ounce) package milk chocolate or semisweet chocolate chips
2 teaspoons vanilla extract
1 prepared 8-inch pie crust
1 tablespoon lemon juice
1 tablespoon cornstarch
16 ounces cream cheese, softened
1 (16 ounce) package frozen sliced strawberries in syrup, thawed
Sweetened whipped cream (or whipped topping)

Melt chocolate in double boiler over hot (not boiling) water; mix until smooth. Cool to room temperature. Beat cream cheese until fluffy; beat in chocolate and vanilla extract until smooth and thoroughly blended. Pour into pie crust; smooth top. Chill until firm.

Meanwhile, heat strawberries in a small saucepan.

Mix lemon juice and cornstarch and add to strawberries. Cook and stir over medium heat until clear and thickened, about 3 to 4 minutes. Cool to room temperature.

Pour over pie; spread to cover chocolate filling. Chill.

Pipe top with sweetened whipped cream. Cut into wedges.

Individual Tarts

Melt about 1 1/2 cups semisweet chocolate chips in double boiler over hot (not boiling) water; mix until smooth. Spoon a little chocolate into bottom of cupcake papers. Don't make the base too thick or too thin. Put papers on cookie sheet and put in refrigerator to harden.

Melt chocolate in double boiler over hot (not boiling) water; mix until smooth. Cool to room temperature.

Beat cream cheese until fluffy; beat in chocolate and vanilla extract until smooth and thoroughly blended. Spoon into cupcake papers and smooth tops. Chill until firm.

Chill a can of strawberry pie filling.

Before serving, remove papers and top with pie filling.

If using large cupcake papers you will get 20 to 24 tarts. If using medium cupcake papers you will get about 30 tarts.

Strawberry Pie

1 small box strawberry gelatin
1 cup boiling water
1/2 cup cold water
1 pint vanilla ice cream
1 cup sliced fresh strawberries
Whipped cream
1 (9-inch) baked pastry shell

Add gelatin to hot water and stir until dissolved. Add cold water. Cut ice cream into 6 pieces and add to hot liquid. Stir until mixture begins to thicken and mound when spooned. Fold in strawberries. Pour into cooled, baked pastry shell. Garnish with whipped cream and sliced strawberries. Chill until firm.

Strawberry Raspberry Chiffon Pie

2 cups strawberries, hulled
1 cup raspberries
1 envelope unflavored gelatin
3/4 cups granulated sugar
1 tablespoon lemon juice
2 tablespoons dried egg whites or
meringue powder (see notes above)
1/2 cup whipping cream
8-inch baked pie crust

Rinse and drain strawberries and raspberries. Set aside several perfect berries.

In a blender, blend remaining berries until smooth.

In a 2 to 3 quart pan, mix gelatin with 1/3 cup sugar.

Place a fine strainer over pan and push berry puree through it, discarding seeds. Stir mixture over high heat just until boiling, about 2 minutes. Let cool to room temperature, about 20 minutes (or you can place pan in ice water and stir frequently until cool but still liquid, 2 to 4 minutes). Stir in lemon juice.

In a deep bowl, combine dried egg whites with 6 tablespoons water (dissolve as directed on package). With a mixer on high speed, whip whites to a thick foam. Continue beating while gradually adding remaining sugar until whites hold their peaks.

In another bowl, with unwashed beaters, whip cream on high speed until it holds soft peaks. Fold cream into berry mixture, then fold in the whipped egg whites until most of the streaks are blended in.

If mixture is not thick enough to hold soft mounds, nest bowl in ice water and gently fold occasionally for 2 to 3 minutes.

Pour filling into pie crust, cover in an airtight container that will not touch the filling. Chill until firm enough to cut, at least 3 hours or up to 2 days. Garnish with reserved berries.

Strawberry–Rhubarb Pie

Flaky Crust

3 cups all–purpose flour
2 1/2 teaspoons granulated sugar
3/4 teaspoon salt
2/3 cup chilled solid vegetable shortening, cut into pieces
1/2 cup plus 2 tablespoons chilled unsalted
butter, cut into pieces
About 10 tablespoon ice water

Combine flour, sugar and salt in a food processor or blender. Using the pulse feature, cut in shortening and butter until a coarse meal forms. Blend in enough ice water, 2 tablespoons at a time, to form moist clumps. Gather dough into a ball; cut in half. Flatten each half into a disk. Wrap separately in plastic wrap; refrigerate until firm, about 1 hour.

Filling

3 1/2 cups 1/2–inch thick slices trimmed
rhubarb (1 1/2 pounds untrimmed)
3 1/2 cups strawberries, hulled and halved
1/2 cup packed golden brown sugar
1/2 cup sugar
1/4 cup cornstarch
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 large egg yolk, beaten to blend
with 1 teaspoon water (for glaze)

Preheat oven to 400 degrees F.

Combine first 7 ingredients in a large bowl; toss gently to blend.

Roll out 1 dough disk on a floured work surface to a 13–inch round. Transfer to a 9–inch diameter glass pie dish. Trim excess dough, leaving a 3/4–inch overhang.

Roll out second dough disk on a lightly floured surface to a 13–inch round. Cut into fourteen 1/2–inch wide strips. Spoon filling into crust. Arrange 7 dough strips atop filling, spacing evenly. Form lattice by placing remaining dough strips in opposite direction atop filling, trim ends of dough strips even with overhang of bottom crust. Fold strip ends and overhang under, pressing to seal. Crimp edges decoratively.

Brush glaze over crust. Transfer pie to a baking sheet. Bake for 20 minutes. Reduce oven temperature to 350 degrees F. Bake pie until golden and filling thickens, about 1 hour 25 minutes. Transfer pie to a cooling rack to cool completely.

Streusel Peach Pie

4 cups peaches, quartered
1 teaspoon nutmeg
2 teaspoons cream
1/2 cup flour
1/2 cup granulated sugar
1 egg
1/4 cup brown sugar, packed
1/4 cup butter, softened

Sprinkle sugar and nutmeg over peaches. Mix egg and cream together and pour over peaches and sugar. Mix brown sugar, flour and butter until crumbly; sprinkle over peach mixture in pie pan. Bake at 350 degrees F until golden brown and serve warm.

Summer Apple Cream Pie

8 ounces cream cheese, softened
1 1/2 cups cold milk
2 small boxes instant vanilla pudding and pie filling mix
1 teaspoon ground cinnamon, divided
1 (9-inch) graham cracker pie crust
1 (21 ounce) can apple pie filling
2 tablespoons toasted slivered almonds

Place the cream cheese in a large bowl and gradually beat in milk with mixer until smooth. Add the pudding mix and 1/2 teaspoon of the cinnamon. Beat for another 1 to 2 minutes, then spread evenly into the pie crust.

In a medium-size bowl, mix pie filling and the remaining 1/2 teaspoon cinnamon. Spread evenly over the pudding mixture. Cover and chill for 4 hours or until set.

Sprinkle with almonds just before serving. Store leftovers in the refrigerator.

Summit Club Pie

1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
2 (11 ounce) cans mandarin oranges, drained
1 (15 1/2 ounce) can crushed pineapple, drained
2 cups chopped pecans
1 (9 ounce) container frozen whipped topping
2 graham cracker pie shells

Combine sweetened condensed milk and lemon juice. Stir until thickened. Add oranges, pineapple and nuts. Fold mixture into thawed whipped topping. Pour into pie shells. Let set in refrigerator overnight.

Sweet Potato Pie

1 1/2 cups mashed, cooked sweet potatoes
1/2 cup granulated sugar
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1/4 teaspoon cloves
2 eggs, well beaten
1/2 teaspoon vanilla extract
1/2 teaspoon salt
1/4 cup butter
1 cup milk
1 (9-inch) unbaked pie shell

Combine the first eight ingredients. Melt butter in the milk. gradually pour butter–milk mixture into potato mixture, stirring constantly. Beat gently until well blended and smooth. Bake in a pie shell at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F and bake for 45 minutes or until a silver knife comes out clean.

Taffy Apple Bits o' Brickle Pie

Pastry for a double-crust pie

6 cups (6 or 7) cooking apples, sliced
1/3 cup granulated sugar
2 tablespoons all-purpose flour
6 ounces (1 cup) Heath bits 'o brickle
1/2 cup rolled oats
1/3 cup firmly packed brown sugar
1/4 cup all-purpose flour
1/4 cup butter or margarine
1/2 cup walnuts, chopped
1 egg, beaten

Toss apples with sugar and 2 tablespoons flour. Arrange 1/2 the apples in pastry-lined pie pan. Sprinkle with 1/2 the Heath bits, and top with the remaining sliced apples.

In a medium bowl, stir together the oats, brown sugar and 1/4 cup flour. Cut in butter until mixture resembles crumbs. Stir in walnuts, then sprinkle over apples.

Roll remaining pastry to 1/8-inch thickness. Using a 1 1/2 to 2-inch leaf-shape cutter, cut out about 20 shapes. Place cut-outs around the edge of the pie (dampen edge of pastry with water to keep cut-outs in place. Brush pastry with egg. Cover pie LOOSELY with foil. Bake the pie at 375 degrees F for 20 minutes.

Remove the foil, and sprinkle with remaining Heath bits. Bake for 20–25 minutes more, uncovered, or until apples are tender, and the topping is browned. Cool on a wire rack.

Tomato Pie

1 (No. 2 1/2) can tomatoes
1 cup granulated sugar
1/2 teaspoon salt
6 tablespoons cornstarch

Put tomatoes, sugar and salt in pan and bring to a boil. Mix cornstarch with a little water. Add gradually until it thickens (may need more or less cornstarch). Roll pie crust and sprinkle the bottom with cinnamon. Pour in tomatoes and sprinkle with cinnamon. Put top crust on. Bake at 450 degrees F for 10 minutes, then at 375 degrees F until done, about 30 minutes.

Traditional Mince Pie

Pastry for 2-crust pie

1 (27 ounce) jar None Such® Ready-to-Use

Mincemeat (Regular or Brandy and Rum)

1 egg yolk plus 2 tablespoon water (optional)

Place rack in lowest position in oven; preheat oven to 425 degrees F.

Prepare pastry. Turn mincemeat into pastry-lined 9-inch pie plate. Cover with top crust; cut slits near center. Seal and flute. Brush egg mixture over crust if desired. Bake 30 minutes or until golden. Cool slightly. Garnish as desired.

Upside Down Apple Pie

3 1/2 cups sliced, peeled Granny Smith apples
2 tablespoons all-purpose flour
1 cup granulated sugar
1/8 teaspoon salt
3/4 teaspoon cinnamon
3/4 teaspoon nutmeg
1 package ready-made pie crust (2 crusts)
1/4 cup butter or margarine, softened
1/2 cup chopped pecans
1/2 cup brown sugar, firmly packed

Mix apples, flour, sugar, salt, cinnamon and nutmeg in a large bowl, stirring to coat.

Place softened butter and pecans in a 9-inch pie plate. Sprinkle brown sugar over pecans and press. Place pie crust over pecan/brown sugar mixture. Spoon apple mixture over crust. Place second crust on top of pie.

Bake at 400 degrees F for 40 minutes or until crust is golden brown. To serve, slice the pie and flip a slice over onto a dessert plate.

Makes 8 servings.

Almond Bar Ice Cream Pie

7 Hershey almond candy bars
18 large marshmallows
1/4 cup milk
1/2 pint whipping cream
Graham cracker crust
2/3 to 1 quart vanilla ice cream

In double boiler melt Hershey bars and marshmallows in milk. Let cool completely.

Whip whipping cream and add to the Hershey mixture. Pour into graham cracker crust and place in freezer until set.

Softened enough vanilla ice cream, 2/3 to 1 quart, and spread on the pie. Store in freezer until ready to serve.

Baked Alaska Fudge Pie

1 (9-inch) pie shell, pre-baked
3/4 cup fudge sundae topping
1 1/2 quarts (6 cups) softened vanilla or chocolate ice cream
3 egg whites
1/8 teaspoon cream of tartar
1/4 cup granulated sugar
Additional fudge topping for garnish

Chill pastry shell thoroughly. Spread fudge topping on bottom of shell. Place ice cream into large bowl and beat with mixer until softened. Spread over fudge. Put in freezer while preparing meringue.

Whip egg whites in bowl until frothy. Add cream of tartar and continue beating until almost stiff. Add sugar, 1 tablespoon at a time, until stiff and glossy. Spread meringue over ice cream, making sure to cover edges of pie shell to seal well. Brown at 450 degrees F for 3 to 4 minutes or until meringue is lightly brown. Drizzle top with additional fudge. Place in freezer until ready to serve.

NOTE: Pie can be made ahead, frozen, wrapped and held for several days. Brown just before serving.

To serve flaming, ignite 1 to 2 tablespoons brandy or rum and pour over pie.

Banana Split Ice Cream Pie

1 (9-inch) prepared chocolate cookie crumb crust
2 bananas, sliced
2 cups vanilla ice cream, softened
2 cups strawberry ice cream, softened
1 (20 ounce) can crushed pineapple, well drained
1 cup heavy whipping cream
1/4 cup chopped walnuts
1/4 cup maraschino cherries (optional)

Arrange sliced bananas over bottom of crust. Spread vanilla ice cream in an even layer over bananas. Spread strawberry ice cream in an even layer over the vanilla ice cream. Top with drained pineapple.

Whip the cream until stiff peaks form; spread over top. Sprinkle with nuts. Place pie in freezer for 4 hours or until firm.

Garnish with cherries, if desired.

Makes 8 servings.

Blue Bottom Ice Cream Pie

4 cups fresh blueberries
1 cup granulated sugar
2 cups water
1/4 cup cornstarch
1 1/2 cups graham cracker crumbs
1/4 cup granulated sugar
1/3 cup butter or margarine, melted
1 quart vanilla ice cream
2 tablespoons orange juice

Combine blueberries and the 1 cup sugar. Mix water and cornstarch and stir into blueberries. Cook at a simmer until sauce is thickened. Reserve 1/2 cup mixture for top. Cool.

Combine crumbs, the 1/4 cup sugar and butter. Press mixture into bottom and sides of 9-inch pie plate. Spoon blueberry filling over crust. Spoon ice cream over blueberry filling.

Beat orange juice into reserved blueberry filling and drizzle over ice cream. Freeze.

Remove pie from freezer 30 minutes before serving to thaw enough to cut. Cut into wedges to serve.

Serves 9.

Blueberry Ice Cream Pie

1 quart vanilla ice cream
1 pint fresh blueberries
Heavy cream, whipped
1 (9-inch) graham cracker crumb crust

Let ice cream soften slightly at room temperature. Spread into cool crumb crust. Place in freezer.

To serve, cut into wedges and garnish with crushed and sweetened blueberries. Top with whipped cream.

Bonbons Ice Cream Pie

15 chocolate crème filled cookies or 1 pre-made chocolate pie shell

2 tablespoons melted butter (if pre-made shell is not used)

1 pint softened ice cream

24 bonbons ice cream nuggets

1 container Cool Whip or whipped cream

Chocolate syrup

Crush cookies; combine with butter. Press into buttered 8-inch pie plate. Bake at 350 degrees F for 8 to 10 minutes. Cool.

Spoon ice cream into pie shell; cover surface of ice cream with bonbons. Gently press down into ice cream; freeze. Before serving, cover pie with Cool Whip or whipped cream. Drizzle chocolate syrup. Serve immediately.

Brownie Ice Cream Pie

1 1/2 ounces (1 1/2 squares) unsweetened chocolate
3 tablespoons butter or margarine
1 cup granulated sugar
2 eggs
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/4 cup chopped walnuts
1 quart pistachio, mocha or vanilla ice cream
Cool Whip
Shaved chocolate

Melt chocolate and butter in top of double boiler. Cool slightly; add sugar.

In a bowl beat eggs until foamy; add chocolate mixture and continue beating. Fold in nuts. Pour into greased 9-inch pie plate and bake at 325 degrees F for about 35 minutes.

When cool, fill with ice cream. Freeze.

To serve, top with Cool Whip and sprinkle with shaved chocolate.

Butter Pecan Ice Cream Pie

Crust

1 cup crushed graham crackers

1 cup crushed soda crackers

1/2 cup (1 stick) butter or margarine, melted

Filling

1 1/3 cups milk

1 large box instant vanilla or French vanilla pudding

1 quart butter pecan ice cream, softened

Topping

Cool Whip

1 cup pecan pieces

Mix crust ingredients and pat into bottom and up sides of two 9-inch pie tins or the bottom only if using a 13 x 9-inch pan. Bake for 8 minutes at 350°F. Cool.

Mix Filling ingredients until smooth using electric mixer. Pour into cooled crust. Put into freezer until firm.

Remove from freezer and cover with a thin layer of Cool Whip and the pecan pieces. Return to freezer. Cover if you will not be using it immediately.

Makes 2 (9-inch) pies or 1 (13 x 9-inch) cake pan.

Butterscotch Ice Cream Pie

1 (3 5/8 ounce) box instant butterscotch pudding
1/4 cup water
1/2 cup butter, melted
4 (2.1 ounce) Butterfinger candy bars, crushed
21 graham crackers, finely rolled (1 1/2 cup)
1 quart vanilla ice cream
1 cup prepared whipped topping (for garnish)
1/2 cup light corn syrup

Blend pudding and 1/4 cup water; stir in corn syrup and 2 tablespoons of the butter; chill for 15 minutes.

Reserve 1/2 cup crushed Butterfinger candy bar for garnish. Combine graham cracker crumbs, remaining crushed candy bar and butter. Press onto bottom and side of 9-inch pie plate; chill 10 minutes.

Pour 1/2 cup butterscotch sauce over bottom of prepared crust. Scoop ice cream into balls; arrange over sauce. Drizzle with remaining sauce. Sprinkle with remaining candy bar. Freeze until firm, about 4 hours. Let stand at room temperature 10 minutes before serving; garnish with whipped topping if desired.

Makes 8 servings.

Caribbean Ice Cream Pie

1 (7 ounce) package flaked coconut
1/2 gallon vanilla ice cream, divided in half and slightly softened
2 tablespoons rum
Few drops green food coloring
1/3 cup butter
1 (8 ounce) can crushed pineapple, drained
2 limes, grated, plus the juice

In large skillet, stir coconut in melted butter over medium–high heat until golden and toasty. Reserve 2 tablespoons for garnish. Press remainder into bottom and sides of 9–inch pie plate and chill.

Combine half of slightly softened ice cream with pineapple and rum; spread over crust, then freeze.

Stir grated peel, juice of limes and food coloring into remainder of ice cream. Mound on top of pineapple layer; sprinkle with coconut and freeze.

Makes 8 to 10 servings.

Carrot Ice Cream Pie

1 1/3 cups graham cracker crumbs
(about 21 squares)
1/3 cup packed brown sugar
1/3 cup butter or margarine, melted
1/3 cup lemonade concentrate
2 1/4 cups chopped carrots
1/4 cup granulated sugar
1 quart vanilla ice cream, softened

In a small bowl, combine cracker crumbs and brown sugar; stir in butter. Press onto the bottom and up the sides of an ungreased 9-inch pie plate. Refrigerate for 30 minutes.

Meanwhile, place lemonade concentrate, carrots and sugar in a food processor or blender; cover and process until carrots are finely chopped and mixture is blended. Transfer to a bowl; stir in ice cream until well blended. Pour into crust. Cover and freeze for 8 hours or overnight.

Remove from the freezer 15 to 20 minutes before serving.

Yields 6 to 8 servings.

Cherry Coconut Ice Cream Pie

1 1/3 cups flaked coconut
2 tablespoons butter or margarine, melted
1/4 cup graham cracker crumbs
2 tablespoons granulated sugar
1 quart vanilla ice cream
1 cup Frozen Cherry Mix

Combine coconut and butter. Mix well. Add crumbs and sugar, mixing thoroughly. Press firmly on bottom and sides of 8-inch pie pan. Bake at 375 degrees F for 10 to 12 minutes or until lightly browned. Cool.

Soften ice cream and spread in coconut shell. Spread Frozen Cherry Mix over top and freeze. Thaw just enough to soften so that pie may be cut in wedges.

Frozen Cherry Mix

5 quarts steamed tart red cherries
2 (20 ounce) cans crushed pineapple, drained
3 cups granulated sugar
8 teaspoons ascorbic acid powder
2 teaspoons cinnamon
1/8 teaspoon cloves
2 (1 3/4 ounce) packages powdered fruit pectin

Pit cherries. Chop coarsely. (Fruit and juice should measure about 12 cups.) Drain juice from cherries and reserve. Add pineapple to cherries.

Combine sugar, ascorbic acid powder and spices. Add to cherries and pineapple. Mix well. Let stand to dissolve sugar.

Combine pectin and cherry juice in large saucepan. Heat to a full rolling boil. Boil 1 minute, stirring constantly. Add to cherry mixture. Stir for 2 minutes. Ladle into containers. Seal. Allow to stand at room temperature until set, about 8 to 10 hours. Freeze.

Makes 10 pints.

Cherry Parfait Ice Cream Pie

1 quart vanilla ice cream, softened lightly

1 chocolate crumb crust

1 (21 ounce) can cherry pie filling

1 can whipped cream topping

Stir half of ice cream in bowl with spoon to reach spreading consistency. Spread evenly in crust. Top with 1/2 of pie filling. Freeze until partially frozen – about 45 minutes. Stir remaining ice cream to spreading consistency. Spread over partially frozen pie filling in crust. Freeze until firm – at least 3 hours.

Just before serving, top with remaining cherry pie filling. Garnish with swirls of whipped cream topping.

Cherry Sundae Pie

1 (16 ounce) can well-drained dark sweet cherries
1 (9-inch) reduced-fat or regular graham cracker pie crust
4 cups softened fat-free vanilla ice cream
1/3 cup plus 2 tablespoon fat-free chocolate topping
1/2 cup toasted pecans
Light whipped cream for garnish

Place half the cherries in pie shell; top with 2 cups of the ice cream. Drizzle 1/3 cup chocolate topping over ice cream. Add remaining cherries. Sprinkle pecans on top. Spoon remaining ice cream evenly over pie. Drizzle with remaining 2 tablespoons chocolate topping. Freeze several hours or overnight.

Let thaw 5 to 10 minutes before serving. Garnish with whipped cream.

Yields 8 servings.

Cherry 'n' Ice Cream Pie

1/2 pint whipping cream
1 (17 ounce) can dark, pitted cherries in heavy syrup, drained
2/3 cup granulated sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 to 2 drops red food coloring
1 quart vanilla ice cream
1 baked 9-inch pastry shell, cooled

Chill cream, beaters and small mixing bowl.

Meanwhile, cut cherries in half and set aside.

Pour cream into chilled bowl. Beat at high speed. Gradually add sugar. Continue beating until soft peaks form, scraping sides of bowl as necessary. Add vanilla extract, almond extract and food coloring. Do not over-beat. Stop mixer and fold in cherries. Spoon into prepared pastry shell, alternating with ice cream. Freeze for at least 2 hours before serving.

Top with chopped nuts to serve.

Chocolate Ice Cream Pie

1 (6 ounce) package semisweet chocolate chips
1 (5 ounce) can evaporated milk
2 cups miniature marshmallows
1 quart vanilla ice cream, softened
1 (9-inch) graham cracker crust

Combine chocolate chips, milk and marshmallows in a heavy saucepan. Cook over medium heat, stirring constantly, until marshmallows are melted. Cool.

Layer half each of ice cream and chocolate sauce in graham cracker crust. Repeat layers. Cover and freeze until pie is firm.

Let stand at room temperature 5 minutes before serving, if necessary.

Chocolate Malt Shoppe Pie

1 1/2 cups chocolate cookie crumbs
1/4 cup butter, melted
1 pint vanilla ice cream, softened
1/2 cup crushed malted milk balls
2 tablespoons milk, divided
3 tablespoons instant chocolate malted milk powder
3 tablespoons Marshmallow Crème
1 cup whipping cream
Additional whipped cream and malted
milk balls, to garnish

Combine cookie crumbs and butter. Press into a 10–inch pie pan. Freeze.

In a mixing bowl, blend ice cream, crushed malted milk balls and 1 tablespoon of the milk. Spoon into crust. Freeze for 1 hour.

Meanwhile, in a mixing bowl, blend malted milk powder, Marshmallow Crème and remaining milk. Stir in whipping cream, and whip until soft peaks form. Spread over ice cream layer. Freeze several hours or overnight.

Before serving, garnish with additional whipped cream and malted milk balls.

Chocolate Raspberry Ice Cream Pie

Makes one 9-inch pie.

1 small box raspberry gelatin
2/3 cup boiling water
1 cup (1/2 pint) vanilla ice cream
2 cups frozen nondairy whipped topping, thawed
1 cup fresh raspberries
1 prepared 9-inch chocolate cookie crumb crust, cooled

Completely dissolve gelatin in boiling water. Add ice cream by spoonsful, stirring until melted and smooth. Blend in whipped topping and raspberries. Chill, if necessary, until mixture mounds. Spoon into crust. Chill about 3 hours or freeze until firm.

Garnish with chocolate curls and additional whipped topping and fruit, if desired.

Coconut Lemonade Ice Cream Pie

1 1/2 cups flaked coconut
1/4 cup butter or margarine
1 quart vanilla ice cream
1 small can frozen lemonade

Brown coconut in butter in skillet. Fill a 9-inch pie pan with coconut mixture. Cool.

Beat softened ice cream and lemonade together. Pour into coconut crust. Freeze until firm.

Makes 6 to 8 servings.

Drumstick Ice Cream Pie

2 tablespoons creamy peanut butter
2/3 cup chocolate fudge topping
1 (9-inch) pie shell, baked
1 quart vanilla ice cream, softened
1 tablespoon coarsely chopped peanuts

Mix peanut butter with fudge topping until smooth. Spread half in bottom of baked shell. Freeze 1 hour.

Spoon ice cream into pie shell, smoothing surface. Freeze 1 hour.

Pour remaining peanut butter/chocolate mixture on top of ice cream, spreading to create a marbled effect. Sprinkle with peanuts. Cover and freeze several hours or overnight until firm.

Place pie in refrigerator for 10 to 15 minutes before serving for easier cutting.

Farmer's Mud Pie

2 cups chocolate ice cream

2 cups coffee ice cream

Oreo cookies, crushed

Slivered almonds

1/2 cup almonds, chopped

1/2 cup Kahlúa

Fudge sauce

Blend ice creams, chopped almonds and Kahlúa, without too much melting. Place in a crust of crushed Oreo chocolate cookies. Top with fudge sauce and slivered almonds. Freeze.

Frosty Lime Ice Cream Pie

2 cups crushed pretzels
2 tablespoons granulated sugar
1/4 cup butter, melted
1 (6 ounce) can frozen limeade concentrate
1 quart vanilla ice cream (homemade or commercial)
1 cup whipping cream
Fresh lime and mint leaves for garnish

Preheat oven to 350 degrees F.

Combine crushed pretzels, sugar and melted butter. Press into the bottom and up sides of a large pie plate. Bake crust for 8 to 10 minutes. Cool completely, then freeze until ready to use (freezing will make crust cold and allow ice cream pie to harden sooner).

Partially thaw limeade concentrate; slightly soften ice cream and fold into limeade (it need not be completely mixed at this point).

Whip cream until stiff; fold into ice cream mixture. Spoon filling into cold crust; freeze until firm.

To serve, garnish each slice with a thin lime twist and a mint leaf.

Serves 8.

Frosty Mint Ice Cream Pie

Pie Shells

1 (18.25 ounce) box chocolate mint, devil's food or dark chocolate cake

3/4 cup chocolate fudge frosting supreme

3/4 cup water

1/4 cup vegetable oil

Filling

6 cups (1 1/4 quarts) mint chocolate chip or your favorite ice cream, softened

Preheat oven to 350 degrees F. Generously grease bottom and side rims of two 9-inch pie pans or round cake pans.

In large bowl, blend all pie shell ingredients at low speed. Spread half of mixture in bottom of each pan. Do not spread up sides of pan. Bake for 25 to 30 minutes; do not over-bake. Cakes will collapse to form shells. Cool completely.

In large bowl, blend ice cream until smooth; spread evenly in center of each shell leaving a 1/2-inch rim. If desired, heat remaining frosting just until softened. Drop by spoonful on top of ice cream and swirl with knife.

Freeze at least 2 hours.

After 2 hours, if planning on storing in freezer, make sure to wrap each airtight to avoid freezer burn.

When ready to serve, let stand and thaw enough to cut into servings.

Frosty Mud Pie

20 chocolate wafers

1/4 cup butter, melted

1 quart coffee ice cream, softened

1 1/2 cups fudge ice cream topping

Whipped cream

Slivered almonds

Crush wafers. Pour wafers into medium bowl and add butter. Mix well. Press into 9-inch pie plate. Spread crust with ice cream. Put into freezer until ice cream is firm. Top with fudge sauce. Store in freezer until firm.

To serve, slice pie and serve on chilled dessert plate. Top with whipped cream and slivered almonds.

Frozen Peppermint Pie

2 ounces milk chocolate, melted
1/2 cup butter
2 cups confectioners' sugar
2 eggs, separated
1 (12 ounce) box vanilla wafers, crushed and divided
1/2 cup pecans, chopped
1 quart peppermint ice cream, softened

Melt chocolate with butter in top of double boiler. Remove from heat and stir in confectioners' sugar. Add slightly beaten egg yolks. Beat ingredients together. Beat egg whites until stiff and fold into chocolate mixture. Spread 1/2 vanilla wafer crumbs onto bottom of 13 x 9-inch pan. Sprinkle 1/2 pecans over wafers. Drizzle 1/2 cup chocolate sauce over pecans. Spread ice cream on crust. Top with remaining chocolate sauce. Top with remaining crumbs and pecans. Freeze at least 12 hours.

Remove from freezer 5 minutes before cutting.

NOTE: If peppermint ice cream is unavailable, substitute with 1 quart vanilla ice cream mixed with 1 cup crushed peppermint.

Guava Ice Cream Pie

1 quart vanilla ice cream
1 small can frozen guava juice
1 container Cool Whip
1 baked pie shell

Soften ice cream and frozen guava juice. Mix together and pour into pie shell. Freeze until firm, about 1 hour.

Top with Cool Whip before serving.

Irish Coffee Ice Cream Pie

1 (8 1/2 ounce) package chocolate wafer cookies, crushed
1/2 cup butter, melted
1/4 cup chopped pecans
1 tablespoon coffee liqueur
1 quart coffee ice cream, softened
1 cup chilled whipping cream
2 tablespoons granulated sugar
1 tablespoon Irish whiskey
1 teaspoon instant espresso powder
Chocolate coffee bean candies

Preheat oven to 350 degrees F.

Mix crumbs, butter, pecans and liqueur. Press into 9-inch pie pan. Bake about 8 minutes. Cool. Freeze 1 hour.

Spread ice cream evenly in crust. Freeze until ice cream is set.

Beat whipping cream to soft peaks. Add sugar, whiskey and espresso powder and whip until stiff. Spoon into pastry bag with large star tip. Pipe decoratively over ice cream. Garnish with candies. Freeze 8 hours or overnight.

Jell-O Ice Cream Pie

1 package lady fingers
1 small box Jell-O (flavor desired)
1 pint ice cream (flavor desired)
1 1/4 cups water

Lightly butter a 9-inch pie plate. Press into it 1 package of lady fingers arranged around the plate.

Heat 1 1/4 cups of water to boiling. Remove from heat and dissolve package of strawberry Jell-O. Add vanilla ice cream, cut into pieces. Stir immediately until melted. Chill until thickened but not set (10 to 20 minutes).

Pour Jell-O mixture over ladyfingers and chill for 2 hours.

Before serving, garnish with fresh fruit and whipped cream.

Kahlua Ice Cream Pie

1 (8 1/2 ounce) package chocolate wafers,
finely crushed (about 40 wafers)
3 tablespoons granulated sugar
5 tablespoons butter, melted
8 ounces cream cheese, softened
1/4 cup dark rum
1 quart coffee ice cream, softened
1 cup heavy cream
2 tablespoons granulated sugar
1 to 2 tablespoons Kahlúa
Chocolate Scrolls

In a small bowl, combine chocolate crumbs, sugar and butter, Press into a 9–inch round cake pan and chill.

In a large bowl, beat cream cheese with rum until light and fluffy. Fold in ice cream. Pour into crust and freeze at least 4 hours.

In a chilled bowl, whip cream, sugar and Kahlúa until stiff peaks form. Swirl onto top of pie. Garnish with Chocolate Scrolls. Freeze at least two hours.

Let stand at room temperature about 5 minutes before serving.

Chocolate Scrolls

Allow squares of semisweet chocolate to warm slightly. Using a vegetable peeler, peel scrolls from chocolate onto a plate. Refrigerate until firm.

Lemon–Ginger Ice Cream Pie

Crust

9 (2–inch) gingersnap cookies
1/2 cup corn flake crumbs
1/4 cup granulated sugar
2 tablespoons butter or margarine
1 teaspoon water

Filling

1 (15.75 ounce) can lemon pie filling
1 tablespoon lemon juice
1 quart vanilla ice cream, slightly softened
1 teaspoon grated lemon peel

Place cookies in food processor bowl with metal blade or blender container; process 20 to 30 seconds or until crumbs are very fine. Reserve 2 teaspoons crumbs for garnish. To remaining crumbs in food processor bowl, add corn flake crumbs, sugar and margarine. With machine running, add water, processing until blended. Press mixture firmly in bottom and up sides of 9–inch pie pan. Set aside.

In small bowl, combine pie filling and lemon juice until well blended. Set aside.

In large bowl, stir together ice cream and lemon peel just until mixed. Quickly spread half of ice cream mixture in crust–lined pan. Top with pie filling mixture, spreading evenly. Spoon remaining ice cream mixture over top; spread evenly to cover. Sprinkle with reserved crumbs. Freeze at least 2 hours or until firm in center.

To serve, let pie stand at room temperature for 10 to 15 minutes before cutting into wedges.

Lemon Ice Cream Pies

2 (8-inch) graham cracker crusts

2 quarts vanilla ice cream

1 (6 ounce) can frozen lemonade

Graham cracker crumbs

Soften lemonade and ice cream. Beat together until creamy. Pour into graham cracker crusts and freeze until serving time. Sprinkle tops with graham cracker crumbs.

Mississippi Mud Pie

1/2 (8 1/2 ounce) package chocolate wafers
1/2 cup butter, melted
1 quart coffee ice cream, softened
1 1/2 cups fudge sauce or chocolate fudge
ice cream topping
Whipped cream, sliced almonds, chocolate curls

Crush chocolate wafers and set aside. Melt butter in large frying pan over low heat. Add crushed wafers and toss in butter to coat well. Press crumb mixture into a 9-inch pie plate and allow to cool. Soften ice cream and spoon onto wafer crust. Freeze until firm.

Top with cold fudge sauce. Store in freezer about 8 to 10 hours.

To serve, top with whipped cream and sliced almonds or chocolate curls. Remove from freezer and allow to stand 5 to 10 minutes before serving.

Mocha Ice Cream Pie

1/4 cup butter
1 (16 ounce) package semisweet chocolate chips
1 tablespoon light corn syrup
2 cups Rice Krispies
1 quart mocha ice cream (or your favorite ice cream)
1 chocolate bar, shaved into shreds

Melt butter and chocolate chips in a double boiler. Stir in corn syrup and Rice Krispies; mix well. Pour mixture into an 8-inch springform pan. Press mixture firmly to the bottom and sides of pan. Freeze mixture for 10 to 15 minutes or until firm.

Fill with ice cream and garnish with shaved chocolate shreds.

Neapolitan Ice Cream Pie

Coconut Pie Crust

2 cups flaked coconut

3 tablespoons melted butter

Filling

1 pint vanilla ice cream

1/2 cup dairy sour cream

1/4 cup finely chopped toasted almonds

1/8 cup rum

1 pint chocolate ice cream

1 pint strawberry ice cream

1 (1 ounce) square semisweet chocolate, melted

Preheat oven to 325 degrees F. Butter a 9–inch pie plate.

Coconut Pie Crust: Combine coconut and butter; press on bottom and sides of prepared pie plate. Bake for 25 minutes or until edges are golden brown. Cool; chill before filling.

In cold mixing bowl, stir vanilla ice cream to soften; add sour cream, nuts and rum. (If mixture becomes too soft, return to freezer until nearly firm.) Spread half the mixture in each pie shell.

Using small or medium ice cream scoop, shape the chocolate and strawberry ice cream into balls; arrange atop vanilla layer in pie shell. Cover and freeze. Drizzle with melted chocolate; top with additional toasted almonds, if desired.

For easy serving, dip bottom of each pie plate in warm water for a few seconds before cutting.

Oreo Ice Cream Pie

24 Oreos
1/2 cup butter, melted
1/2 gallon ice cream
1 German chocolate bar
1/2 cup butter
2/3 cup granulated sugar
2/3 cup evaporated milk
1/8 teaspoon salt
1 teaspoon vanilla extract
Cool Whip
Nuts, for garnish

Crush Oreos and melted butter in a 13 x 9-inch pan. Soften ice cream and pour into crust. Freeze.

Melt chocolate bar, 1/2 cup butter, sugar, evaporated milk and salt. Bring to a boil, and let boil for 4 minutes. Add vanilla extract. When cool, pour on top of ice cream. Top with Cool Whip. Garnish with nuts.

Peach Ice Cream Pie with Raspberry Sauce

**1 graham cracker crust
1 quart peach ice cream
1 pint vanilla ice cream
3 to 4 fresh peaches**

Sauce

**1 (10 ounce) package frozen raspberries, thawed (save syrup)
1/2 cup granulated sugar
1 1/4 tablespoons cornstarch**

Soften and mix ice cream; Pour into crust and freeze.

Sauce: Combine sugar, syrup and cornstarch. Cook over medium heat until thickened; boil 2 additional minutes. Stir in raspberries. Cool.

Just before serving, cut pie. Slice fresh peaches on top. Drizzle with sauce.

Peach Melba Ice Cream Pie with Raspberry Sauce

1 (3 1/2 ounce) can flaked coconut
1/2 cup finely chopped walnuts
2 tablespoons melted butter
1 quart peach ice cream, softened
1 pint vanilla ice cream, softened
1 (12 ounce) package frozen red raspberries, thawed
1/2 cup granulated sugar
1 tablespoon cornstarch
2 cups sliced peaches, sweetened

Combine coconut, nuts and butter. Press firmly and evenly against bottom and sides of 9-inch pie plate. Bake at 325 degrees F for 10 to 15 minutes or until golden brown. Cool.

Spoon peach ice cream into crust, spreading to edges. Freeze until firm. Spoon vanilla ice cream over the peach. Freeze.

Raspberry Sauce: Drain raspberries, reserving syrup. In small saucepan, combine sugar, cornstarch and reserved syrup. Cook over medium heat, stirring constantly, until thickened. Boil 2 minutes longer. Stir in raspberries; cool. Just before serving, arrange peaches on pie. Cut into wedges. Serve with raspberry sauce.

Makes 6 to 8 servings.

Peanut Butter and Jelly Ice Cream Pie

1/3 cup peanut butter
1/3 cup white Karo syrup
2 cups Rice Krispies cereal
1 quart ice cream (any flavor desired)
1/2 cup jelly (your favorite)

Mix peanut butter and Karo syrup. Stir in Rice Krispies cereal. Press onto bottom and around sides of a 9-inch pie pan. Refrigerate for 10 minutes.

Spread half of the jelly over the crust. Spoon ice cream over jelly, then add remaining jelly over top. Pull a spoon through the ice cream to marbleize. Freeze until ready to serve.

Peanut Butter Ice Cream Pie

**1 quart vanilla ice cream
1/2 cup chopped peanuts, divided
1/2 cup crunchy peanut butter
1 1/2 tablespoons vanilla extract
1 graham cracker pie crust or regular baked pastry shell**

Mix ice cream with 1/4 cup chopped peanuts and all the peanut butter and vanilla extract. Scoop mix into pie shell and garnish with remaining chopped peanuts. Freeze until ready to serve.

Serve with whipped cream, if desired.

Peanut Butter Rocky Road Ice Cream Pie

1 quart rocky road ice cream
1/3 cup peanut butter
1 small container Cool Whip
1 graham cracker crust or baked pie shell

Soften 1 quart of ice cream and mix in the peanut butter and Cool Whip. Pour into pie shell. Freeze at least one hour.

Peppermint Ice Cream Pie

1/2 gallon vanilla ice milk
1 box Famous Chocolate Wafers
1/2 cup crushed peppermint candy
1/2 cup chopped pecans
3 tablespoons butter, melted

Preheat oven to 300 degrees F.

In 10-inch pie plate, mix crushed wafers, chopped pecans and melted butter. Press mixture to bottom and sides of plate. Bake 8 minutes; cool.

Let ice milk soften; then mix finely crushed peppermint into ice milk. Heap mixture into cooled crust. Garnish top with peppermint chunks, if desired. Wrap with foil and freeze.

Place pie in refrigerator for 15 to 20 minutes before serving.

Makes 10 to 12 wedges.

Pina Colada Ice Cream Pie

1 graham cracker pie crust
1 pint vanilla ice cream
1 pint pineapple sherbet
1/3 cup liquid pina colada mix
1/4 teaspoon rum extract (optional)

Slightly soften ice cream and sherbet; stir in remaining ingredients. Pour into pie shell. Refreeze.

Garnish with pineapple, strawberries or kiwi slices.

Pink Lemonade Ice Cream Pie

3/4 cup gingersnap crumbs
2/3 cup (8 crackers) graham cracker crumbs
1 tablespoon granulated sugar
1/4 cup butter or margarine, melted
1 quart vanilla ice cream, softened
1 (6 ounce) can frozen pink lemonade concentrate, thawed

Preheat oven to 350 degrees F.

Mix crumbs, sugar and butter. Press mixture firmly and evenly over bottom and side of 9-inch pie pan. Bake 10 minutes. Cool.

Combine ice cream and lemonade in bowl; mix well. Pour into crust. Freeze until firm. Garnish with fresh peach slices, if desired.

Praline Ice Cream Pie

2 tablespoons light brown sugar
2 tablespoons butter or margarine
1/3 cup chopped nuts
1 lightly baked 9-inch pie shell
1 1/2 cups cold milk
1 cup (1/2 pint) vanilla ice cream, softened
1 (6 serving) box butter pecan Jell-O instant pudding

Combine brown sugar, butter and nuts in saucepan. Heat until butter is melted. Pour into pie shell and bake at 450 degrees F for 5 minutes. Cool.

Thoroughly blend milk and ice cream in bowl. Add pudding mix. Beat slowly with rotary beater or at lowest speed of electric mixer until blended, about 1 minute. Pour immediately into pie shell. Chill until set, about 3 hours.

Garnish with whipped topping and additional chopped nuts, if desired.

Pumpkin Ice Cream Pie

1 quart vanilla ice cream, softened
3/4 cup pumpkin
1/4 cup honey
1/2 teaspoon cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon nutmeg
1/8 teaspoon ground cloves
1 graham cracker crust

Combine the ice cream, pumpkin, honey, cinnamon, ginger, nutmeg and cloves. Pour into the graham cracker crust. Freeze until serving time.

Serve with whipped cream.

Raspberry Ice Cream Pie

1 small box raspberry gelatin
1 2/3 cup hot water
1 tablespoon lemon juice
1 pint vanilla ice cream
1 cup crushed raspberries

Dissolve gelatin in hot water and lemon juice; chill until partially set. Beat the vanilla ice cream into the gelatin mixture, then fold in the crushed raspberries. Pour chilled filling into cool, baked 9-inch pie shell. Chill pie until firm (about 1 hour).

Decorate pie with whole raspberries and whipped cream.

S'More Meltaway Pie

Makes 8 servings.

**20 squares Honey Maid Honey Grahams,
finely crushed (about 1 1/2 cups)
1/3 cup butter or margarine, melted
1 (12 ounce) jar hot fudge sauce, divided
1 pint vanilla ice cream, slightly softened
16 Jet-Puffed Marshmallows, halved**

Mix graham crumbs and butter or margarine until well combined. Press firmly on bottom and side of 9-inch metal pie plate.

Bake at 350 degrees F for 10 minutes or until lightly browned. Cool completely.

Carefully spread about half the fudge sauce over the bottom of the crust. Spread with softened ice cream. Freeze, covered, for 5 to 6 hours or until firm.

When ready to serve, preheat broiler and remove pie from freezer. Place marshmallow halves, cut-side down, on top of pie. Broil 4 inches from heat source until marshmallows are golden brown and puffed, about 2 minutes. Serve immediately with remaining fudge sauce.

Soda Fountain Pie

1 1/2 cups crushed sugar cones (about 12)
1/2 cup butter or margarine, melted
1/4 cup granulated sugar
3 1/2 cups fresh strawberries, divided
1 quart vanilla ice cream, softened
1/3 cup malted milk powder
1 1/2 cups fudge ice cream topping, softened
Additional strawberries (optional)

Combine crushed sugar cones, butter and sugar. Press onto the bottom and up sides of an ungreased 10-inch pie plate. Freeze.

Place 3 cups of strawberries in a blender or food processor; cover and purée. Chop the remaining strawberries. Place puréed and chopped strawberries in a large bowl. Add ice cream and malted milk powder; stir to blend. Pour into prepared crust. Cover and freeze overnight. Spread fudge topping over the pie to within 1 inch of edge; freeze for at least 2 hours.

Remove from the freezer 20 minutes before serving. Garnish with additional berries if desired.

Strawberry Ice Cream Pie

1 baked 9-inch pie shell
1 (10 ounce) package frozen strawberries
1 (3 ounce) box strawberry gelatin
1 pint vanilla ice cream
Whipped cream
Fresh strawberries

Thaw and drain strawberries, reserving syrup. To syrup add water to make 1 cup; bring to a boil. Remove from heat; stir in gelatin until dissolved. Add ice cream by spoonful, stirring until melted. Chill until thickened.

Fold in frozen strawberries. Pour into baked pie shell. Chill until firm.

To serve, garnish with whipped cream and fresh strawberry halves.

Strawberry–Coconut Ice Cream Pie

21 shortbread cookies processed into fine crumbs (1 1/3 cup)
1/2 cup sweetened flake coconut
4 tablespoons unsalted butter, softened
1 pint strawberry ice cream and strawberry sherbet blend,
 slightly softened, or plain strawberry ice cream
1 pint coconut gelato or ice cream, slightly softened
1 cup chilled heavy cream
1 tablespoon confectioners' sugar
Toasted coconut, for garnish (optional)

Preheat oven to 350 degrees F.

In processor, whirl crumbs and coconut until well blended and coconut is very finely chopped. Add butter; pulse until evenly moistened. Pat into 9–inch pie plate. Bake 10 minutes, until firm and lightly golden. Let cool on wire rack.

Drop alternate spoonfuls of both ice creams into crust. Swirl together with tip of knife to marbleize. Freeze at least 6 hours or overnight until firm.

Beat cream and sugar until billowy peaks form. Garnish servings with cream and, if desired, coconut.

Makes 8 servings.

Sundae Pie

1 (9-inch) baked pie shell
1 (16 ounce) can dark sweet cherries, drained
4 cups vanilla ice cream, softened
1/2 cup chocolate ice cream topping
1/2 cup chopped pecans

Place half of the cherries in baked pie shell; top with 2 cups of the ice cream. Drizzle 1/3 cup chocolate topping over ice cream. Add remaining cherries. Sprinkle pecans on top. Spoon remaining ice cream evenly over pie. Drizzle with remaining chocolate topping.

Freeze several hours or overnight. Let thaw 5 to 10 minutes before serving. Garnish with whipped cream and maraschino cherries, if desired.

Yields 8 servings

Tin Roof Pie

1/3 cup creamy peanut butter
1/3 cup dark corn syrup
2 cups crushed cornflakes (measured after crushing)
1 pint vanilla ice cream, softened
Chocolate Sauce (optional)
Whipped cream (optional)
1/2 cup chopped pecans or walnuts (optional)

With a fork combine the peanut butter and corn syrup, then gradually incorporate the cornflakes. When the mixture becomes hard to handle, combine the crust with your hands. Pat it down and up the sides of a 9-inch pie plate.

Pat the softened ice cream into the crust. Smooth the top with a rubber spatula. Wrap the pie with plastic wrap and freeze it for at least 2 hours or until the ice cream is frozen solid.

To serve, dip a knife into hot water and slice the pie into servings. Top with Chocolate Sauce, whipped cream and chopped nuts.

Chocolate Sauce

4 ounces semisweet chocolate bits
1 tablespoon granulated sugar
12 tablespoons water
2 tablespoons Cognac, coffee or rum
1 tablespoon butter
1 to 2 tablespoons heavy cream (optional)

In a small saucepan, combine the chocolate, sugar, water and Cognac. Bring the liquid to a boil, stirring constantly, then simmer, over low heat for 5 minutes or until the sauce is slightly thickened.

Remove the saucepan from the heat and stir in the butter. Cool the sauce to room temperature, then refrigerate. Just before serving, stir the sauce to blend it and add the heavy cream.

Toffee Ice Cream Pie with Toffee Sundae Sauce

**18 vanilla wafers
1/2 gallon vanilla ice cream
1 cup chopped Heath English toffee candy bars
1 1/2 cups granulated sugar
1 cup evaporated milk, undiluted
1/4 cup butter
1/4 cup light corn syrup
Dash of salt**

Line bottom and sides of buttered 9-inch pie pan with wafers. Spoon half of the ice cream into wafer shell; sprinkle 1/2 cup of the toffee on top, then add remaining ice cream. Freeze until serving time.

Prepare Toffee Sundae Sauce by combining sugar, milk, butter, syrup and salt. Boil 1 minute. Remove from heat. Stir in remaining toffee; cool, stirring occasionally.

Serve Toffee Sundae Sauce over pie.

Makes 6 to 8 servings and 2 1/2 cups sauce.

"Watermelon" Ice Cream Pie

1 pint lime sherbet, softened
1 quart raspberry sherbet
1/2 cup chocolate chips

Spread the softened lime sherbet onto the bottom and sides of a 10–inch pie plate. Put the pie plate into the freezer and freeze for several hours.

Toward the end of the freezing time, transfer the raspberry sherbet from the freezer to the refrigerator to soften for 20 to 30 minutes.

Stir the chocolate chips into the softened raspberry sherbet and fill the pie plate with the mixture. Freeze at least 4 hours or overnight before cutting into wedges and serving.

Makes 8 servings.

Impossible Asparagus Pie

2 cups cooked asparagus, cut up
1 cup shredded Cheddar cheese
1/2 cup chopped onions
3/4 cup Bisquick
3 eggs
1 1/2 cups milk
1 teaspoon salt
1/4 teaspoon pepper

Combine first 4 ingredients and place in greased 10-inch pie plate. Blend remaining ingredients and pour over asparagus mixture. Bake at 400 degrees F for 35 to 40 minutes.

Impossible Bacon Pie

12 slices bacon, crisply cooked and crumbled
1 cup shredded natural Swiss cheese (4 ounce)
1/3 cup chopped onion
1/2 cup Bisquick
1 cup milk
1/8 teaspoon pepper
2 eggs

Preheat oven to 400 degrees F. Grease a 9-inch pie plate.

Sprinkle bacon, cheese and onion in pie plate. Stir remaining ingredients until blended. Pour into pie plate. Bake 35 to 40 minutes or until knife inserted in center comes out clean. Cool 5 minutes.

Makes 6 servings.

High Altitude (3500–6500 feet): Bake about 45 minutes.

Impossible Banana Cream Pie

1 cup milk
1/3 cup butter, melted
1 teaspoon vanilla extract
3 eggs
1 1/2 cups granulated sugar
1/2 cup Bisquick
2 medium bananas, sliced
1 cup chilled whipping cream
2 tablespoons confectioners' sugar

Preheat oven to 350 degrees F. Grease a 10-inch pie plate.

p>Beat milk, butter, vanilla extract, eggs, granulated sugar and Bisquick until smooth, 1 minute, with hand mixer. Pour into plate. Bake about 30 minutes. Cool completely.

Arrange banana slices on pie.

Beat whipping cream and confectioners' sugar in a chilled bowl until stiff. Spread over top.

Impossible Beef Enchilada Pie

1 pound ground beef
1 cup chopped onion
2 cloves garlic, finely chopped
2 teaspoons chili powder
1/2 teaspoon dried oregano leaves
1/2 teaspoon salt
1/4 teaspoon pepper
8 ounces taco sauce
2/3 cup finely crushed tortilla chips
2 cups shredded Cheddar cheese (8 ounces), divided
1 1/4 cups milk
3 eggs
3/4 cup Bisquick

Preheat oven to 400 degrees F. Grease a 10-inch pie plate.

Cook and stir ground beef, onion and garlic until brown; drain. Stir in chili powder, oregano, salt, pepper and 1/2 cup taco sauce. Sprinkle tortilla chips evenly in plate. Top with 1 1/2 cups cheese; spread with beef mixture.

Beat milk, eggs and baking mix until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25 to 30 minutes.

Spread remaining taco sauce over top; sprinkle with remaining cheese. Bake until cheese is melted, 3 to 5 minutes. Cool 10 minutes.

Serve with chopped tomato, shredded lettuce and sour cream if desired.

6 to 8 servings.

Impossible BLT Pie

12 slices bacon, cooked and crumbled
1 cup (4 ounces) Swiss cheese, shredded
1 1/2 cups milk
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 cup mayonnaise
4 eggs
1 cup Bisquick
Lettuce
Sliced tomatoes

Grease a 10-inch pie plate.

Layer bacon and cheese in plate.

Beat remaining ingredients except lettuce and tomatoes until smooth. Pour into plate. Bake 30 to 35 minutes at 400 degrees F until golden brown. Cool 5 minutes.

Garnish with lettuce, tomatoes and crumbled bacon.

Impossible Broccoli and Cauliflower Pie

**1 pound broccoli and cauliflower mix
9 slices bacon
1/2 cup chopped onion
1 (4 ounce) can mushrooms, stems and pieces, drained
1 cup shredded Cheddar cheese
1 1/2 cups milk
3 eggs
3/4 cup Bisquick
1/4 teaspoon pepper
1 teaspoon salt**

Lightly grease a 10–inch pie plate.

Fry bacon; drain, then crumble when cool.

Cook broccoli and cauliflower until tender; drain.

Mix remaining ingredients. Blend until smooth before adding bacon and vegetables. Bake until golden brown, 30 to 35 minutes at 375 degrees F.

Impossible Broccoli 'n' Cheddar Pie

2 (10 ounce) packages frozen chopped broccoli
3 cups shredded Cheddar cheese (12 ounces), divided
2/3 cup chopped onion
1 1/3 cups milk
3 eggs
3/4 cup Bisquick
3/4 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 400 degrees F. Grease a 10-inch pie plate.

Rinse broccoli under running cold water to thaw; drain thoroughly. Mix broccoli, 2 cups of the cheese and onion in plate. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25–35 minutes.

Top with remaining cheese. Bake just until cheese is melted, 1 to 2 minutes longer. Cool 5 minutes.

Yields 6 to 8 servings.

Impossible Brownie Pie

4 eggs
1/2 cup Bisquick
1/2 cup packed brown sugar
1/4 cup butter or margarine, softened
1 (4 ounce) bar sweet cooking chocolate, melted and cooled
1/2 cup granulated sugar
3/4 cup chopped nuts

Preheat oven to 350 degrees F. Grease a 9-inch pie plate.

Beat all ingredients except nuts until smooth (approximately 2 minutes with hand mixer). Pour into plate; sprinkle with nuts. Bake until knife inserted in center comes out clean, 30 to 35 minutes. Cool 5 minutes.

Serve with ice cream, if desired.

Impossible Buttermilk Pie

1 1/2 cups granulated sugar
1 cup buttermilk
1/2 cup Bisquick
1/3 cup butter or margarine, melted
1 teaspoon vanilla extract
3 eggs

Preheat oven to 350 degrees F. Grease a 9-inch pie plate.

Beat all ingredients until smooth, 30 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, about 30 minutes. Cool 5 minutes.

Serve with mixed fresh fruit if desired.

Impossible Caramel Custard Pie

2 cups milk
1/4 cup butter, melted
4 eggs
1 teaspoon vanilla extract
1/2 cup brown sugar, firmly packed
1/2 cup buttermilk biscuit baking mix
1/2 cup flaked coconut (optional)

Preheat oven to 350 degrees F. Grease a 10–inch pie plate.

Combine all ingredients except coconut at high speed of blender for 15 seconds or until smooth. Pour into prepared pie plate. Sprinkle coconut on top, if desired. Bake for 40 to 45 minutes or until knife inserted in center comes out clean.

Cool completely before cutting.

Impossible Cauliflower Pie

2 cups chopped cauliflower, thawed and drained
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 cup shredded Cheddar cheese (4 ounce)
3/4 cup Bisquick
3 eggs
1 teaspoon salt
1 1/2 cups milk

Preheat oven to 400 degrees F. Lightly butter a 10–inch pie pan or a 9–inch square baking dish.

Cook cauliflower and combine remaining vegetables and cheese. Pour into dish.

Beat remaining ingredients together and pour over vegetables. Bake 35 to 40 minutes. Let stand 5 minutes before cutting.

Serves 6.

Impossible Cheeseburger Pie

1 pound ground beef
1 cup chopped onion
1/2 teaspoon salt
1 cup shredded Cheddar cheese
1 cup milk
1/2 cup Bisquick®
2 eggs

Preheat oven to 400 degrees F.

Cook ground beef and onion; drain. Stir in salt. Spread in a greased 9–inch pie plate; sprinkle with cheese. Stir remaining ingredients with fork until blended. Pour over meat mixture. Bake 25 minutes or until knife inserted in center comes out clean.

Impossible Cherry Pie

1 (14 ounce) can sweetened condensed milk
1 (16 ounce) can pitted cherries, drained, with juice reserved
3 eggs
1/2 cup biscuit baking mix
1/2 teaspoon almond extract
1 teaspoon vanilla extract
2 tablespoons butter

Preheat oven to 350 degrees F. Grease a 10–inch pie plate.

With electric mixer blend sweetened condensed milk, cherry juice, eggs, biscuit mix and extracts. Arrange cherries on bottom of pie plate. Cover with sweetened condensed milk mixture. Bake for 35 to 40 minutes or until custard is firm. Allow to stand 5 minutes before serving or let it chill.

Impossible Chicken and Broccoli Pie

1 package frozen broccoli, thawed or 1 1/2 cups fresh

3 cups shredded Cheddar cheese, divided

1 1/2 cups cut-up cooked chicken

2/3 cup chopped onion

3 eggs

3/4 cup Bisquick

Salt, pepper and garlic to taste

1 1/3 cups milk

Pinch of sage

Grease a 10-inch pie plate.

Mix broccoli, 2 cups cheese, chicken and onion in prepared pie plate.

Beat milk, eggs and Bisquick and spices until smooth. Pour over mix in pie plate. Bake at 400 degrees F until knife comes out clean from center, 25 to 35 minutes in oven.

Top with remaining cheese. Bake until melted. Cool 5 minutes and serve.

Impossible Chicken Parmigiana Pie

3/4 cup creamed small curd cottage cheese
1/3 cup grated Parmesan cheese
1 1/2 cups cut-up cooked chicken
1 1/4 cups (5 ounces) shredded mozzarella cheese, divided
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1 (6 ounce) can tomato paste
1 cup milk
2 eggs
2/3 cup Bisquick
1/4 teaspoon pepper

Preheat oven to 400 degrees F. Grease a 10-inch pie plate.

Layer cottage cheese and Parmesan cheese in pie plate.

Mix chicken, 1/2 cup of the mozzarella cheese, garlic powder, oregano, basil and tomato paste; spoon over Parmesan cheese.

Beat remaining ingredients in blender on high speed for 15 seconds or with a hand beater for 1 minute or until smooth. Pour into pie plate. Bake 30 minutes.

Top with remaining mozzarella cheese. Bake 5 to 8 minutes longer or until knife inserted in center comes out clean. Cool 5 minutes.

Yield: 6 to 8 servings.

Impossible Chicken Pie

1/3 cup grated Parmesan cheese
1 1/2 cups cut-up cooked chicken
1 1/4 cups shredded mozzarella cheese (5 ounces), divided
1/2 teaspoon dried oregano leaves
1/2 teaspoon dried basil leaves
1/2 teaspoon garlic powder
1 (6 ounce) can tomato paste
1/2 cup Bisquick
1 cup milk
1/4 teaspoon pepper
2 eggs

Preheat oven to 400 degrees F. Grease a 9-inch pie plate.

Sprinkle Parmesan cheese into pie plate.

Mix chicken, 1/2 cup of the mozzarella cheese, the oregano, basil, garlic powder and tomato paste; spoon over Parmesan cheese.

Stir baking mix, milk, pepper and eggs until blended. Pour over chicken mixture. Bake 35 minutes.

Sprinkle with remaining mozzarella cheese. Bake 5 to 8 minutes longer or until knife inserted in center comes out clean. Cool 5 minutes.

Makes 6 to 8 servings.

Impossible Chicken Pot Pie

2 cups cut-up cooked chicken
1 1/2 cups frozen peas and carrots, thawed and drained
1/4 cup chopped mushrooms
1/4 cup chopped onion
4 eggs
1 1/3 cups milk
3/4 cup Bisquick
1/2 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 400 degrees F. Grease a 10-inch pie plate.

Mix chicken, peas and carrots, mushrooms and onion in plate.

Beat remaining ingredients until smooth, 15 seconds in blender on high speed or for 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 30 to 35 minutes. Cool 5 minutes.

Yield: 6 to 8 servings.

Impossible Chocolate Cream Pie

2 eggs
1 cup milk
1/4 cup butter or margarine, softened
2 (1 ounce) squares unsweetened chocolate, melted and cooled
1 cup granulated sugar
1/2 cup Bisquick
Sweetened Whipped Cream

Preheat oven to 350 degrees F. Grease a 9-inch pie plate.

Place all ingredients except sweetened whipped cream in blender container. Cover and blend on high 1 minute. Pour into plate. Bake until no indentation remains when touched lightly in center, about 30 minutes. Cool completely.

Top with sweetened whipped cream.

Sweetened Whipped Cream

Beat 1 cup chilled whipping cream and 2 tablespoons granulated sugar until stiff.

Impossible Crab Pie

4 cups grated Cheddar cheese
1 pound imitation crab meat
4 eggs
2 cups milk
1 cup Bisquick®
2 tablespoons chopped scallion
Hollandaise sauce

Put cheese into an 11 x 7–inch glass dish. Cover with crab meat.

Combine eggs, milk and Bisquick®. Add scallion; mix well. Pour over cheese and crab meat. Bake at 400 degrees F for 40 to 45 minutes. Serve with hollandaise sauce.

Impossible Garden Pie

2 cups sliced zucchini
1 1/2 cups diced tomatoes
1/2 cup chopped onion
1/2 cup grated Parmesan cheese
1/4 teaspoon pepper
1 1/2 cups milk
3/4 cup Bisquick®
3 eggs

Preheat oven to 400 degrees F.

Layer zucchini, tomatoes and onion in a greased 11 x 7–inch baking dish. Sprinkle with Parmesan and pepper. Mix milk, Bisquick® and eggs in a blender for 1 minute. Pour over the vegetables. Bake for 30 minutes. Let set 5 minutes before cutting.

Impossible Greek Spinach Pie

1/2 cup green onions, sliced
1 clove garlic, finely chopped
1 tablespoon butter or margarine
1 (10 ounce) package frozen chopped spinach, drained and thawed
1/2 cup creamed cottage cheese
1 cup milk
1/2 cup Bisquick
3 eggs
1 teaspoon lemon juice
1/4 teaspoon pepper
3 tablespoons grated Parmesan cheese
1/4 teaspoon ground nutmeg
2 tablespoons feta cheese

Grease a 9-inch pie plate.

Cook and stir onions and garlic in butter in a 10-inch skillet until onions are transparent (2 to 3 minutes). Stir in spinach. Layer spinach mixture and cottage cheese in pie plate.

Beat milk, eggs, Bisquick and lemon juice and pepper until smooth (15 seconds in a blender or 1 minute with hand beater). Pour over spinach/cottage cheese mixture. Sprinkle with feta cheese, Parmesan cheese and nutmeg. Bake 35 to 40 minutes at 350 degrees F or until knife inserted comes out clean.

Garnish with ripe olives, if desired.

Impossible Green Chile Pie

2 (4 ounce) cans chopped green chiles, drained

2 cups milk

4 eggs

4 cups (16 ounces) shredded Cheddar cheese

1 cup Bisquick

Sprinkle chiles and cheese into a greased 9-inch pie plate. Beat remaining ingredients until smooth; pour over chili mixture. Bake in preheated 425 degree F oven until knife inserted in center comes out clean, about 25 to 30 minutes. Let stand 10 minutes before cutting.

Serve with sour cream or guacamole. Makes its own crust.

Impossible Green Bean Pie

8 ounces green beans, cooked and drained
1 (4 ounce) can mushrooms, drained
1/2 cup chopped onion
2 cloves garlic, crushed
1 cup shredded Cheddar cheese
1 1/2 cups milk
3/4 cup Bisquick
3 eggs
1 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 400 degrees F. Grease a 10-inch pie plate.

Mix beans, mushrooms, onions, garlic and cheese in pie plate.

Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute by hand. Pour into pie plate. Bake until knife inserted in center and edge comes out clean, 30 to 35 minutes. Cool 5 minutes.

Serves 6 to 8.

Impossible Ham and Swiss Pie

2 cups cooked ham, chopped
1 cup (about 4 ounces) natural Swiss cheese
1/3 cup chopped onion
4 eggs
2 cups milk
1 cup Bisquick
1/4 teaspoon salt
1/8 teaspoon pepper

Preheat oven to 400 degrees F. Grease a 10–inch pie plate. Sprinkle ham, cheese and onions into pie plate.

Beat remaining ingredients until smooth. Pour into plate over the ham, cheese and onions. Bake until golden brown and a knife inserted in center comes out clean. Bake for 35 to 40 minutes.

Impossible Ham Salad Pie

1 cup finely chopped, fully cooked ham
1/2 (10 ounce) package frozen peas
1 cup shredded Cheddar cheese (4 ounces)
1 cup milk
1/2 teaspoon mayonnaise or salad dressing
1 1/2 teaspoons prepared mustard
3/4 cup Bisquick
3 eggs

Preheat oven to 400 degrees F. Lightly grease a 10–inch pie plate.

Rinse peas under cold water to separate and then drain. Sprinkle peas, ham and cheese into pie plate.

Beat remaining ingredients in blender on high for 15 seconds, or until smooth. Pour into pie plate. Bake until golden brown and until knife inserted into middle of pie comes out clean, about 30 to 35 minutes. Let pie stand 5 minutes before cutting.

NOTE: If mixing ingredients by hand, mix for 1 minute.

Impossible Japanese Vegetable Pie

1 pound lean hamburger, chicken or turkey
1/3 cup chopped onion
1/2 package Japanese vegetables
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
3 eggs
3/4 cup Bisquick
3/4 cup shredded cheese

Preheat oven to 400 degrees F. Grease a large pan.

Cook beef, onions and vegetables until done. Add pepper and salt. Spread in greased pan. Beat eggs, milk and Bisquick mix together and pour over mixture in pan. Bake 25 minutes; remove and top with shredded cheese. Bake 5 to 8 minutes. Let stand 5 minutes before slicing.

Impossible Lasagna Pie

1/2 cup small curd cottage cheese
1/4 cup grated Parmesan cheese
1 pound ground beef, cooked, drained
1 cup shredded mozzarella cheese
1 teaspoon dried oregano leaves
1/2 teaspoon dried basil leaves
1 (6 ounce) can tomato paste
1 cup milk
2 eggs
2/3 cup Bisquick® Baking Mix
1 teaspoon salt
1/4 teaspoon pepper

Heat oven to 400 degrees F. Grease 10-inch pie plate.

Layer cottage cheese and Parmesan cheese in plate. Mix cooked beef, 1/2 cup of the mozzarella cheese, the oregano, basil and tomato paste; spoon evenly over top. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until golden brown and knife inserted in center comes out clean, 30 to 35 minutes.

Sprinkle with remaining cheese. Cool 5 minutes.

Makes 6 to 8 servings.

Impossible Lemon Pie

2 cups milk
3/4 cup granulated sugar
1/2 cup Bisquick
1/4 cup butter or margarine
4 eggs
1 1/2 teaspoons vanilla extract
1/4 cup lemon juice

Place milk, sugar, Bisquick, butter, eggs, vanilla extract and lemon juice in container of blender. Cover and blend on high speed for 15 seconds. Pour into a greased 10-inch pie plate. Bake at 350 degrees F until a knife inserted in center comes out clean, about 50 to 55 minutes.

Impossible Macaroni and Cheese Pie

2 cups shredded Cheddar cheese (8 ounces)
1 cup uncooked macaroni
2 1/4 cups milk
4 eggs
1/2 cup Bisquick
1/4 teaspoon salt
1/4 teaspoon red pepper sauce
1/4 cup shredded Cheddar cheese (1 ounce)

Preheat oven to 400 degrees F. Grease a 10–inch pie plate.

Mix the 2 cups cheese and macaroni. Sprinkle into plate.

Beat remaining ingredients except 1/4 cup cheese until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean about 40 minutes.

Sprinkle with 1/4 cup cheese. Bake until cheese is melted, 1 to 2 minutes. Cool 10 minutes.

Serves 6 to 8.

Impossible Mexican Pie

1 pound ground beef
1 medium onion, chopped (1/2 cup)
1 (1 1/4 ounce) envelope taco seasoning mix
1 (4 1/2 ounce) can chopped green chiles, drained
1 cup milk
2 eggs
1/2 cup Bisquick
3/4 cup shredded Monterey jack or Cheddar cheese (3 ounce)
Salsa, if desired
Sour cream, if desired

Preheat oven to 400 degrees F. Grease a 9–inch pie plate.

Cook ground beef and onion in a 10–inch skillet over medium heat, stirring occasionally, until beef is brown; drain. Stir in seasoning mix (dry). Spoon into pie plate; top with chiles.

Stir milk, eggs and Bisquick until blended. Pour into pie plate. Bake about 25 minutes or until knife inserted in center comes out clean. Sprinkle with cheese. Bake 8 to 10 minutes longer. Cool 5 minutes.

Serve with salsa and sour cream.

Makes 6 to 8 servings.

High Altitude (3500–6500 feet): Increase first bake time to about 28 minutes.

Impossible Peanut Butter and Chocolate Pie

**1 cup packed brown sugar
1/2 cup Bisquick
2 eggs
1 cup whipping cream
2/3 cup chunky peanut butter
1 (6 ounce) package chocolate chips (1 cup)**

Preheat oven to 350 degrees F.

Beat all ingredients, except chocolate chips, in a large bowl on high speed, scraping bowl occasionally until fluffy, one minute (do not use blender). Pour into an ungreased 9-inch pie plate. Bake until puffed and dry in center and knife inserted in center comes out clean, about 35 minutes. Cool slightly.

Heat chocolate chips in 1-quart saucepan over low heat, stirring occasionally, until melted. Spread over pie. Sprinkle with chopped peanuts, if desired. Refrigerate until chocolate is firm, about 1 hour.

Impossible Pecan Pie

1 1/2 cups chopped pecans
3/4 cup milk
1/2 cup Bisquick
4 eggs
3/4 cup packed brown sugar
3/4 cup dark corn syrup
1/4 cup butter, softened
1 1/2 teaspoons vanilla extract

Preheat oven to 350 degrees F. Grease a 9-inch pie plate.

Sprinkle pecans into plate.

Beat remaining ingredients until smooth. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes. Cool 5 minutes.

Serve warm, topped with ice cream.

Impossible Pie

4 eggs
1/4 cup (1/2 stick) margarine
2 cups milk
3/4 cup granulated sugar
1/2 cup biscuit mix
3/4 teaspoon baking powder
1/8 teaspoon salt
1/2 cup coconut (optional)

Mix all ingredients in a blender for 30 seconds. Pour into a greased and floured 10-inch pie pan. Bake at 350 degrees F for 45 minutes or until brown. Nutmeg may be added if desired.

Impossible Pina Colada Pie

1/4 cup milk
1/4 cup rum
2 tablespoons margarine, softened
4 eggs
1 (15 ounce) can cream of coconut
1 (8 ounce) can crushed pineapple, well drained
2 cups flaked coconut
1/2 cup Bisquick

Preheat oven to 350 degrees F. Grease a 10 x 1 1/2-inch pie plate.

Beat all ingredients, except 1 cup coconut, 30 seconds in blender on high or 1 minute with hand beater. Pour into pie plate. Sprinkle with reserved coconut. Bake until knife inserted in center comes out clean, 40 to 45 minutes.

Garnish with sliced pineapple and whipped cream, if desired. Keep refrigerated.

Impossible Pineapple Pie

1 (14 ounce) can sweetened condensed milk
1 (16 ounce) can crushed pineapple in natural juice, drained, with juice reserved
2 tablespoons butter, softened
3 eggs
1/2 cup biscuit baking mix
1/2 teaspoon almond extract
1 teaspoon vanilla extract

Preheat oven to 350 degrees F. Grease a 10-inch pie plate.

With electric mixer blend sweetened condensed milk, pineapple juice, eggs, biscuit mix and extracts. Arrange pineapple on bottom of pie plate. Cover with sweetened condensed milk mixture. Bake for 35 to 40 minutes or until custard is firm. Allow to stand 5 minutes before serving or let it chill.

Impossible Pizza Pie

1 medium onion, chopped (1/2 cup)
1/3 cup grated Parmesan cheese
1/2 cup Bisquick
1 cup milk
2 eggs
1 (8 ounce) can pizza sauce
1/2 (3 1/2 ounce) package sliced pepperoni
1/4 cup chopped green bell pepper
3/4 cup shredded mozzarella cheese

Preheat oven to 400 degrees F. Grease a 9-inch pie plate.

Sprinkle onion and Parmesan cheese into pie plate.

Stir baking mix, milk and eggs until blended. Pour into pie plate. Bake 20 minutes.

Spread with pizza sauce; top with remaining ingredients. Bake 10 to 15 minutes or until cheese is light brown. Cool 5 minutes.

Makes 6 to 8 servings.

Impossible Pumpkin Pie

3/4 cup granulated sugar
1/2 cup Bisquick®
1 (13 ounce) can evaporated milk
2 eggs
1 (16 ounce) can pumpkin
1/2 teaspoon ground nutmeg
1 teaspoon cinnamon
2 teaspoons vanilla extract
1/4 teaspoon cloves
1/4 teaspoon ginger
2 tablespoons butter or margarine

Preheat oven to 350 degrees F.

Combine all ingredients in blender. Cover and blend on high 1 minute. Pour into a greased, 9-inch pie pan. Bake 50 to 55 minutes.

You may replace the nutmeg, cinnamon, cloves and ginger with 2 1/2 teaspoons pumpkin pie spice, if desired.

Impossible Quesadilla Pie

2 (4 ounce) cans chopped green chiles, drained
4 cups shredded Cheddar cheese
2 cups milk
1 cup Bisquick
4 eggs

Preheat oven to 425 degrees F. Grease a 10–inch pie plate. Sprinkle chiles and cheese into plate.

Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge comes out clean, 25 to 30 minutes. Cool 10 minutes.

Serve with sour cream and guacamole if desired.

Yield: 6 to 8 servings.

Impossible Ratatouille Pie

1 cup chopped zucchini
1 cup chopped pared eggplant
1/2 cup chopped tomato
1/2 cup chopped green bell pepper
1/4 cup chopped onion
1 medium clove garlic, crushed
1/4 cup butter or margarine
3/4 teaspoon salt
1/2 teaspoon dried basil leaves
1/2 teaspoon dried thyme leaves
1/8 teaspoon pepper
1 cup shredded Monterey jack cheese
1 1/4 cups milk
1/4 cup sour cream
3/4 cup Bisquick
3 eggs

Preheat oven to 400 degrees F. Lightly grease a 10-inch pie plate.

Cook zucchini, eggplant, tomato, green pepper, onion and garlic in butter until crisp-tender. Stir in seasonings. Spread in pie plate; sprinkle with cheese.

Beat remaining ingredients until smooth. 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until knife inserted halfway between center and edge comes out clean, 30 to 35 minutes. Let stand for 5 to 10 minutes.

Impossible Rhubarb Pie

3 cups chopped rhubarb
4 eggs
1/2 cup Bisquick
3 tablespoons melted butter
1/4 teaspoon salt
1 1/2 cups granulated sugar
1 teaspoon vanilla extract
1 cup milk

Preheat oven to 375 degrees F. Grease a 10-inch pie pan.

Put rhubarb into pan. Blend all remaining ingredients for 3 minutes. Pour over rhubarb. Let set for a few minutes. Bake for 40 to 45 minutes.

Impossible Salmon Pie

1/4 cup green onions, chopped
1 small can salmon, drained and flaked
1 cup grated sharp Cheddar cheese
3 ounces cream cheese, diced
1 (2 ounce) jar pimiento
2 cups milk
4 eggs
1 cup Bisquick
Salt and pepper to taste
Dash of nutmeg

Put onions, salmon Cheddar cheese, cream cheese and pimiento into a greased 10–inch pie pan.

In blender blend the remaining ingredients for 15 seconds. Pour over ingredients in pie pan. Bake at 400 degrees F for 35 to 40 minutes or until knife comes out clean when tested.

Impossible Seafood Pie

1 (6 ounce) package frozen crabmeat, thawed and drained
1 cup shredded sharp cheese
3 ounces cream cheese, cut into 1/4-inch cubes
1/4 cup chopped onion
1 1/2 cups milk
1 cup Bisquick
4 eggs
1/4 teaspoon salt
Dash of nutmeg

Preheat oven to 400 degrees F. Lightly grease a 10-inch pie plate.

Mix crabmeat, cheeses and onion in pie plate.

Mix remaining ingredients in blender until smooth (15 seconds on high). Slowly pour liquid mixture into pie plate. Bake until golden brown for 35 to 40 minutes. Let stand 5 minutes before cutting.

Impossible Southwestern Pie

1 1/2 cups frozen whole kernel corn
8 medium green onions, chopped
1 (15 ounce) can black beans, rinsed and drained
1/3 cup shredded Cheddar cheese
1/2 cup Bisquick
1/2 cup milk
1/2 cup thick-and-chunky salsa
2 eggs
Additional thick-and-chunky salsa

Preheat oven to 400 degrees F. Grease a 9-inch pie plate.

Layer corn, onions and beans in pie plate. Sprinkle with cheese.

Stir Bisquick, milk, 1/2 cup salsa and the eggs until blended. Pour into pie plate. Bake 35 to 40 minutes or until knife inserted in center comes out clean. Cool 5 minutes.

Serve with salsa.

Makes 6 servings.

High Altitude (3500–6500 feet): Increase Bisquick to 2/3 cup. Bake 40 to 45 minutes.

Impossible Taco Pie

1 pound ground beef
1 medium onion, chopped
1 envelope taco seasoning mix
1 (4 ounce) can chopped green chiles, drained
1 1/4 cups milk
3 eggs
3/4 cup Bisquick® Baking Mix
2 tomatoes, sliced
1 cup shredded Monterey jack or Cheddar cheese

Heat oven to 400 degrees F. Grease a 10–inch pie plate.

Cook and stir ground beef and onion in 10–inch skillet until beef is brown; drain. Stir in dry taco seasoning mix. Spread in plate; sprinkle with chiles.

Beat milk, eggs and baking mix until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes.

Top with tomatoes; sprinkle with cheese. Bake until cheese is golden brown and knife inserted in center comes out clean, 8 to 10 minutes longer.

Cool 5 minutes.

Serve with sour cream, chopped tomatoes and shredded lettuce if desired.

Makes 6 to 8 servings.

Impossible Tuna and Cheddar Pie

2 cups chopped onions
1/4 cup butter or margarine
2 (6 1/2 ounce) cans solid white tuna in water, drained
2 cups shredded Cheddar cheese, divided
3 eggs
1/4 cup milk
1 cup Bisquick
1/8 teaspoon pepper
2 tomatoes, thinly sliced

Preheat oven to 400 degrees F. Grease a casserole dish or glass pie plate.

Cook onions and butter over low heat until light brown. Sprinkle tuna and 1 cup of cheese into baking dish.

Beat eggs, milk, Bisquick and pepper in blender on high for 15 seconds. Pour into baking dish. Bake for 25 to 30 minutes or until a knife inserted in center comes out clean. Top with remaining cheese and the tomatoes. Bake 3 to 5 minutes longer until cheese is melted.

Impossible Tuna Pie

1 can tuna
1 cup shredded sharp Cheddar cheese
3 ounces cream cheese, cut into squares
1/4 cup green onion slices
2 cups milk
1 cup Bisquick
4 eggs
1/4 teaspoon salt

Heat oven to 400 degrees F. Grease pie plate.

Mix tuna, cheeses and onions in pie plate. Beat remaining ingredients. Pour into pie plate. Bake 35–40 minutes or until knife inserted in center comes out clean.

Impossible Turkey Pie

2 cups cut-up cooked turkey or chicken
1 (4 1/2 ounce) jar sliced mushrooms, drained
1/2 cup sliced green onions
1/2 teaspoon salt
1 cup (about 4 ounce) shredded natural Swiss cheese
1 1/2 cups milk
3/4 cup Bisquick
3 eggs

Preheat oven to 400 degrees F. Lightly grease a 10-inch pie plate.

Sprinkle turkey, mushrooms, onions, salt and cheese in pie plate.

Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes clean, 30 to 35 minutes. Let stand 5 minutes before cutting.

Garnish with parsley if desired. Refrigerate any remaining pie.

Makes 6 to 8 servings.

Impossible Zucchini Pie

1 cup Bisquick
4 eggs
1 garlic clove, chopped
1/2 cup grated sharp cheese
1/2 cup vegetable oil
3 cups cubed zucchini
1 large onion, chopped
1/2 cup green bell pepper, chopped

Blend together Bisquick, eggs, garlic, cheese and oil. Place zucchini, onion and green pepper in a 9-inch pie pan. Pour Bisquick mixture on top. Bake at 350 degrees F for about 45 minutes or until golden brown.

Impossible Zucchini–Tomato Pie

2 cups chopped zucchini
1 cup chopped fresh tomato
1/2 cup chopped onion
1/3 cup grated Parmesan cheese
1 1/2 cups milk
3/4 cup Bisquick
3 eggs
1/2 teaspoon salt
1/4 tablespoon pepper

Preheat oven to 400 degrees F. Grease a 10–inch quiche dish or pie plate. Sprinkle zucchini, tomato, onion and cheese into plate.

Beat remaining ingredients until smooth, 15 seconds in blender on high, or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean – about 30 minutes. Cool 5 minutes before cutting and serving.

Yield: 6 servings

Bavarian Torte Pie

Crust

1/2 cup butter, softened
1/3 cup granulated sugar
1/4 teaspoon vanilla extract
3/4 cup flour
1/2 cup chopped pecans

Beat butter, sugar and vanilla extract. Gradually add flour and beat mixture. Stir in pecans. Press mixture into and up 1 inch on side of a 10-inch springform pan. Preheat oven to 450 degrees F.

Filling

8 ounces cream cheese, softened
1/4 cup granulated sugar
1 egg
1/2 teaspoon vanilla extract

Mix cream cheese and sugar until smooth. Beat in egg and vanilla extract. Pour mixture into lined pan.

Topping

1 (29 ounce) can peaches or pears, drained
1 teaspoon granulated sugar
1/2 teaspoon cinnamon

Combine peaches, sugar and cinnamon. Toss gently. Arrange over cream cheese. Bake for 10 minutes at 450 degrees F, then 25 to 30 minutes at 400 degrees F. Cool in pan for 20 minutes.

Remove sides of pan. Refrigerate until ready to serve.

Berry Cheesecake Pie

Makes 12 servings.

Crust

3 cups finely ground graham crackers (about 18 boards)

3/4 cup (1 1/2 sticks) butter, melted

Filling

3 tablespoons raspberry– or strawberry–flavored gelatin

1/3 cup water

12 ounces cream cheese, softened

1 (14 ounce) can sweetened condensed milk

3/4 cup heavy cream

1 cup (4 ounces) shaved milk chocolate

Garnish

1/2 cup heavy cream

1 tablespoon granulated sugar

2 tablespoons raspberry– or strawberry–flavored liqueur

1/4 cup fresh raspberries or halved strawberries

Preheat oven to 350 degrees F.

Crust: In large bowl, stir together graham cracker crumbs and butter until crumbs are evenly moistened. Press crumb mixture over bottom and up sides of 9–inch glass pie plate. Bake for 10 minutes. Transfer the pie dish to a wire rack; let cool.

Filling: In small saucepan, sprinkle gelatin over the water; let stand until gelatin is softened, about 3 minutes. Heat over medium–low heat until gelatin is melted and liquid is clear, about 3 minutes. Let cool slightly.

In large bowl, beat cream cheese until smooth and creamy, about 1 minute. Add sweetened condensed milk; beat until smooth. On low speed, drizzle in gelatin mixture. Increase to medium–high speed; beat 2 minutes or until smooth.

In medium–size bowl, beat the 3/4 cup heavy cream on medium speed until foamy. Increase speed to medium–high; beat until soft peaks form. Gently fold whipped cream and shaved chocolate into cream cheese mixture. Spoon into crust. Refrigerate 4 hours or until firm.

Garnish: In medium–size bowl, beat together the 1/2 cup heavy cream and sugar until soft peaks form. Drizzle in the liqueur; beat on medium high speed until stiff peaks form. Gently spoon the whipped cream mixture into a pastry bag fitted with a star tip. Pipe rosettes decoratively on top of the cheesecake. Garnish the top of the cheesecake with the raspberries or strawberries.

Black Bottom Pie

1/2 cup granulated sugar
1 tablespoon cornstarch
2 cups milk, scalded
4 egg yolks, beaten
1 (6 ounce) package semisweet chocolate chips
1 teaspoon vanilla extract
1 (9-inch) deep pie shell, baked
1 envelope unflavored gelatine
1/4 cup cold water
4 egg whites
1/2 cup granulated sugar
1 cup whipping cream, whipped

Combine sugar and cornstarch. Slowly add scalded milk to beaten egg yolks. Stir into sugar–cornstarch mixture. Cook in top of double boiler until custard coats a spoon.

To 1 cup of the custard, add chocolate pieces. Stir until chocolate is melted. Add vanilla extract. Pour into cooled pie shell and chill.

Soften gelatine in cold water and add to remaining hot custard. Stir until dissolved. Chill until slightly thick.

Beat egg whites, adding sugar gradually, until mixture stands in stiff peaks. Fold in custard–gelatine mixture. Pour over chocolate layer and chill until set. Top with whipped cream and chocolate curls or shavings.

Black–Bottom Sweet Potato Pie

Basic Piecrust for a Double–Crust Pie

3 large orange–fleshed sweet potatoes
(Louisiana yams), scrubbed
8 tablespoons (1 stick) butter, melted
3/4 cup packed light brown sugar
1/2 cup granulated sugar
2 large eggs, beaten
1/4 cup half–and–half
3/4 teaspoon ground cinnamon
1 teaspoon ground nutmeg

On a lightly floured work surface, roll out the dough into a 13–inch circle about 1/8 inch thick. Fold the dough in half. Transfer to a 9–inch pie pan, and gently unfold the dough to fit into the pan.

Using scissors or a sharp knife, trim the dough to a 1–inch overhang. Fold the dough under itself so the edge of the fold is flush with the edge of the pan. Flute the dough around the edge of the pan. Cover with plastic wrap and refrigerate while making the filling.

Bring a large pot of lightly salted water to a boil over high heat. Add the sweet potatoes and reduce the heat to medium. Cook until the sweet potatoes are tender when pierced with a knife, about 30 minutes.

Drain and run under cold water until cool enough to handle. Peel the sweet potatoes and place in a medium bowl. Mash with an electric mixer on medium speed until very smooth. Measure 3 cups mashed sweet potatoes, keeping any extra for another use, and set aside.

Preheat the oven to 400 degrees F. Uncover the pie shell and brush the interior with some of the melted butter. Sprinkle 1/4 cup of the brown sugar over the bottom of the pie shell. Bake until the pie dough is set and just beginning to brown, about 15 minutes. If the pie shell puffs, do not prick it.

Meanwhile, in a medium bowl, using an electric mixer on low speed, mix the mashed sweet potatoes, the remaining melted butter and 1/2 cup brown sugar, the granulated sugar, eggs, half–and–half, cinnamon, and nutmeg. Spread into the partially baked pie shell, smoothing the top.

Reduce the oven temperature to 350 degrees F. Bake until a knife inserted in the center of the filling comes out clean, about 1 1/2 hours. Cool completely on a wire cake rack. Cover and refrigerate until ready to serve.

Makes 8 servings.

Basic Piecrust

1 1/2 cups all–purpose flour
1/2 teaspoon salt
1/2 cup butter–flavored vegetable shortening, chilled
1/3 cup iced water

Sift the flour and salt into a medium bowl. Add the shortening. Using a fork or a pastry blender, cut the shortening into the flour until the mixture resembles coarse crumbs with a few pea–sized bits.

Stirring with the fork, gradually add enough of the water until the mixture clumps together (you may need more or less water). Gather up the dough and press into a thick disk. If desired, wrap the dough in wax paper and refrigerate for up to 1 hour.

Makes one 9-inch pie crust.

Black Forest Brownie Pie

Yield: 8 servings

Chocolate Crust

24 chocolate wafers

3 tablespoons butter or margarine, melted

Filling

1/4 cup butter or margarine, melted

2 (1 ounce) squares unsweetened chocolate, melted

2/3 cup granulated sugar

1 large egg

1/4 cup milk

1/2 teaspoon vanilla extract

1/2 cup all-purpose flour

1/2 cup chopped nuts

Frosting

1/2 cup semisweet chocolate chips

2 teaspoons whipping cream

1 can cherry pie filling

Chocolate Crust: Finely crush chocolate wafers to make 1 1/4 cups crumbs; pour into a 9-inch pie pan. Mix with 3 tablespoons melted butter or margarine and press firmly over pan bottom and up side. Bake at 350 degrees F until darker brown at rim, 8 to 10 minutes. Cool.

Combine butter, chocolate, sugar, egg, milk and vanilla extract; beat well. Add flour and nuts; beat well. Spread batter into crust. Bake at 350 degrees F until top looks dry and feels firm when gently touched, 18 to 20 minutes. Cool.

Spread top with frosting. When frosting is cool, transfer cherries from can with a slotted spoon to top dessert.

Frosting: In a 1- to 1 1/2-quart pan over low heat, stir baking chips with whipping cream just until smooth. Use warm.

Black Forest Pie

1/4 cup butter, melted)
2 ounces unsweetened chocolate, melted
2/3 cup granulated sugar
1 egg
1/4 cup milk
1/2 teaspoon vanilla extract
1/2 cup all-purpose flour
1/2 cup chopped walnuts
Prepared chocolate pie crust
1/2 cup chocolate chips
2 tablespoons whipping cream
1 (15 ounce) can cherry pie filling

In a large bowl, combine butter, melted chocolate, sugar, egg, milk and vanilla extract; beat well. Add flour and walnuts; mix well. Spread batter into chocolate pie crust. Bake at 350 degrees F for 18 to 20 minutes or until top looks dry and feels firm when gently touched. Cool.

In a pan over low heat, stir together chocolate chips and whipping cream until smooth; spread over pie. When frosting is cool, transfer cherries from can with a slotted spoon to top the pie.

Blender Lemon Pie

4 eggs
1 1/2 cups granulated sugar
1/2 cup (1 stick) butter or margarine
1 whole lemon, cut into 12 pieces, (remove seeds)
1 unbaked deep dish pie crust

Put eggs, sugar, butter and lemon pieces into a blender or food processor, and blend until the mixture is completely smooth. Pour into crust, and bake at 350 degrees F for 35 to 40 minutes or until the edges of the pie begins to turn light brown and the center starts to set.

Remove from oven and let cool. The pie will set more as it cools. Serve with whipped cream.

Brownie Bottom Pudding Pie

4 squares Baker's semi-sweet baking chocolate
or 1 (4 ounce) package Bakers' German's sweet baking chocolate
1/4 cup (1/2 stick) butter or margarine
3/4 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup flour
1/2 cup chopped nuts (optional)
2 1/2 cups cold milk
2 packages (4 serving size) Jell-O chocolate flavor instant
pudding & pie filling
Thawed Cool Whip® whipped topping

Preheat oven to 350 degrees F for glass pie plate). Grease bottom and sides of 9-inch pie plate.

Microwave chocolate and butter in large microwavable bowl on high 2 minutes. Stir until chocolate is melted.

Stir in sugar, eggs and vanilla extract. Mix in flour, then nuts, mixing well. Spread in prepared pie plate. Bake 25 to 30 minutes. Cool.

Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 1 minute. Let stand 2 minutes.

Spread over brownie pie. Top with whipped topping. Garnish with grated Baker's chocolate. Refrigerate until ready to serve.

Makes 8 servings.

Brownie Pie

2/3 cup evaporated milk
2 tablespoons butter
1 (6 ounce) package semisweet chocolate chips
2 eggs
1 cup granulated sugar
2 tablespoons flour
1/2 teaspoon salt
1 cup chopped pecans
1 teaspoon vanilla extract
1 pie shell, unbaked

Preheat oven to 375 degrees F.

Mix milk, butter and chocolate in double boiler. Beat until chocolate melts. Stir in remaining ingredients, adding vanilla extract last. Pour into uncooked pie shell. Bake for 35 minutes.

Serve with ice cream or whipped topping.

Burnt Caramel Pie

1 1/2 cups granulated sugar, divided
1 1/2 cups evaporated milk, scalded
3 tablespoons all-purpose flour
3 eggs, separated
1 tablespoon butter or margarine
1 teaspoon vanilla extract
Salt
1 (9-inch) pie crust, baked
1/4 cup plus 2 tablespoons granulated sugar

Sprinkle 3/4 cup sugar evenly in a 10-inch cast iron skillet; place over medium heat. Caramelize sugar by constantly stirring with a wooden spoon. Remove sugar from heat; gradually add the milk, stirring constantly.

Combine 3/4 cup sugar and flour; add to caramelized sugar mixture. Beat egg yolks. Gradually stir about one-fourth of hot mixture into yolks; add to remaining hot mixture, stirring constantly. Return to low heat; cook, stirring constantly, until smooth and thickened. Add butter, vanilla, and pinch of salt, stirring well. Spoon custard into pie crust, and set aside.

Add a pinch of salt to egg whites, and beat (at room temperature) until foamy. Gradually add remaining sugar, 1 tablespoon at a time, beating until stiff peaks form. Spread meringue over custard, sealing to edges. Bake at 425 degrees F for 10 minutes or until meringue is golden brown. Cool pie completely before serving.

Yield: about 8 servings.

Buttermilk Chess Pie with Southern Comfort Raspberry Sauce

Dough

2 cups flour
1/4 cup granulated sugar
1 teaspoon kosher salt
8 tablespoons butter (1 stick), divided into several pieces
1/3 cup shortening, divided into several pieces
1/4 cup ice water

In a food processor combine the flour, sugar, and salt. Add the butter and shortening. Process (or pulse) until the mixture is coarse. Add the water slowly, being careful not to over-process. Remove the dough, roll out on a floured surface, and place in a 9-inch pie pan. (You will have dough left over; sprinkle with sugar and cinnamon, then bake it for a snack.)

Filling

1 1/4 cups granulated sugar
1 tablespoon flour
4 eggs
1 cup buttermilk
1 tablespoon lime juice
2 teaspoons vanilla extract
1 tablespoon grated nutmeg (fresh-grated makes all the difference)
8 tablespoons butter (1 stick), melted

Preheat oven to 350 degrees F.

In a bowl mix all of the ingredients except the butter, then whisk it in. Pour into the prepared crust and bake for 45 minutes or until a wooden pick or knife blade inserted in the center comes out clean. Serve with Southern Comfort Raspberry Sauce.

Southern Comfort Raspberry Sauce

12 ounces fresh or frozen raspberries (or your favorite berry)
4 tablespoons Southern Comfort
3 tablespoons granulated sugar
4 tablespoons water

Place all of the ingredients in a saucepan and bring to a boil. Reduce the heat and simmer for 5 minutes or until the berries are soft. Transfer the mixture to a blender and purée. Pass the purée through a fine strainer, such as a chinois, pressing with the back of a spoon to extract all of the liquid.

Cake Pie

Prepare a cake mix, or your favorite recipe for cake. Crumble some of it and mix it with 1/2 can or 1/2 recipe of your favorite frosting (heating the frosting to make it very soft is recommended). Press this into the bottom of a pie pan and fill it halfway up. Take vanilla, chocolate, or strawberry ice cream and let it soften (not melt) in the fridge for 1/2 hour.

Swirl the ice cream over the cake in the pie pan, so it looks like swirls of frosting. Put sprinkles on the top and serve. This can be made ahead and frozen, but let thaw before serving.

Cannoli Pie

1 (15 ounce) container ricotta cheese
1 cup confectioners' sugar
1/4 cup chopped maraschino cherries
1/4 cup chopped blanched almonds
1/4 cup miniature semisweet chocolate chips
1 (9-inch) chocolate graham cracker pie crust

In a large bowl, combine the ricotta cheese and confectioners' sugar; mix until smooth and well combined. Stir in the cherries, almonds, and chocolate chips.

Spoon the mixture into the pie crust, cover, and freeze for at least 3 hours.

Remove the pie from the freezer and allow to sit for 10 to 15 minutes before cutting. Store any leftovers covered in the freezer.

Top each slice with a dollop of whipped cream and a maraschino cherry just before serving.

Cappuccino Pie

1 (8 ounce) container cappuccino or coffee nonfat yogurt
1/4 cup granulated sugar
1 envelope KNOX Unflavored Gelatine
1/2 cup strong coffee or espresso, cooled
1 1/2 cup prepared nonfat whipped topping
1 (9-inch) prepared OREO Pie Crust
Additional whipped topping, fresh raspberries and
chocolate sauce, for garnish

Blend yogurt and sugar in large bowl.

Sprinkle gelatine over coffee in saucepan; let stand 1 minute. Over low heat, stir until gelatine completely dissolves, about 3 minutes. Remove from heat; cool slightly.

Blend gelatine mixture into yogurt mixture. Fold in 1 1/2 cups whipped topping. Pour gelatine mixture into prepared cookie crust. Chill at least 2 hours or until firm.

Garnish with dollops of additional whipped topping, raspberries and chocolate sauce. Cut into wedges to serve.

Makes 8 servings.

Caramel Apple Pie

Pie Dough (recipe below)

7 large Granny Smith or Pippin apples, peeled and cored

1 cup granulated sugar

3 tablespoons quick-cooking tapioca

1 teaspoon ground cinnamon

1/2 teaspoon salt

Juice of 1/2 lemon

1 tablespoon heavy cream

1 large egg

Caramel Topping (recipe below)

Butter and flour a 9-inch glass pie plate. On a lightly floured surface roll the dough to a 12-inch round about 1/8-inch thick. Line the pie plate, being sure to press the dough into the bottom and up the sides without stretching. Chill 30 minutes.

Roughly chop the apples into small pieces, about the size of lima beans. (The apples should measure about 9 cups chopped.)

Combine with the sugar, tapioca, cinnamon, salt and lemon juice in a large bowl. Set aside until the juices begin to run, about 10 to 15 minutes.

Beat together cream and egg to make a glaze and brush over the edges and bottom of the crust. Mound the apple filling in the pie shell. It will be quite full. Roll out the remaining dough to a large round about 1/8-inch thick. Place over the filling a seal the edges together by gently pressing together. Trim any excess dough with scissors and flute the edges. Brush the top with the remaining egg glaze. Using a paring knife, cut out and remove a circle the size of a quarter from the center of the top crust. Cut 5 or 6 slits in a spoke pattern beginning 1/2-inch from the center hole and ending 1/2-inch from the outside edge. Chill for 30 minutes before baking.

Preheat oven to 425 degrees F. Place the pie plate on a cookie sheet and bake 10 – 15 minutes, or until the top is golden brown. Reduce the heat to 300 degrees F and continue baking until the juice visible in the center becomes thick and bubbly, about 1 hour (if the edges are browning too quickly, cover with aluminum foil). Meanwhile prepare the caramel topping. Spoon the hot caramel over the top of the pie to coat and return to the oven. Bake 5 minutes longer, or until the caramel sets. Cool on a rack before serving.

Caramel Topping

1/2 cup packed brown sugar

4 tablespoons unsalted butter

2 tablespoons heavy cream

1/2 cup pecan halves

In a small saucepan combine brown sugar, butter and cream. Bring to a boil and cook for 2 minutes. Remove from the heat and stir in the pecan halves.

Dough

2 cups all-purpose flour

1/2 cup lard

2 1/2 tablespoons unsalted butter

1/2 teaspoon salt

About 1/2 cup ice water

In a large bowl combine the flour with the lard, butter and salt. Mix lightly with your fingertips until the dough forms grape-size pieces. You should be able to see chunks of fat. Stir in the iced water. Lightly knead, handling the dough as little as possible, until the dough forms a ball. Add a little more iced water if necessary. Transfer to a plastic bag and shape into a log. Seal the bag, pressing out any air, and chill for as little as 1 hour or as long as 3 days. The pie dough can be frozen for as long as a week.

Caramel Delites Tropical Pie

Samoas Crust

4 Girl Scout Caramel Delites cookies
1 1/2 cups graham cracker crumbs
1/4 cup granulated sugar
6 tablespoons butter, melted

Cut each of 4 Caramel Delites in half and then carefully slice pieces off each half. You want to roughly dice the cookies. Mix these pieces with graham cracker crumbs, sugar and butter.

Preheat oven to 375 degrees F. Pat to cover bottom and side of a 9-inch pie pan. Bake on middle rack of the oven 8 minutes. Edges of crust should be slightly brown. Refrigerate.

Coconut Mousse Filling

1/4 cup cold water, plus hot water and ice water
1 tablespoon unflavored powdered gelatine
1/2 cup cream of coconut
5 egg yolks
3/4 cup granulated sugar
1 cup heavy cream

Place 1/4 cup cold water in small mixing bowl and sprinkle gelatine over top; set aside. Stir cream of coconut into gelatine mixture and place bowl in a pan of hot water to form a shallow water bath to dissolve the gelatine.

In top of a double boiler over simmering water, whisk eggs and sugar until they reach 130 degrees F on an instant-read thermometer. Then beat egg yolks at high speed of an electric mixer 5 minutes. Mixture will become light and thick. On low speed of electric mixer, slowly add gelatine mixture to egg yolks.

Place bowl of egg yolk mixture in a larger bowl filled with ice water. Stir with a rubber spatula continually until mixture thickens to a sauce consistency.

In a clean, chilled bowl, whip heavy cream until stiff peaks form. Set aside.

When egg yolk mixture is thickened, fold 1/3 of whipped cream into it. When incorporated, add another third, fold, and then fold in final third. Fill shell with cream mixture and chill 3 to 5 hours.

Whipped Cream Topping

3/4 cup heavy cream
1/3 cup confectioners' sugar
1 1/2 teaspoons vanilla extract
1/3 cup toasted coconut *
8 Girl Scout Caramel Delites cookies,
 halved crosswise into half moons
1 whole Girl Scout Caramel Delite cookie

* Place in a single layer on a baking sheet and bake in a 350 degrees F oven for 10 minutes or until golden. Shake pan periodically to turn coconut or turn it with a spatula.

When ready to serve, whip cream with confectioners' sugar and vanilla extract until stiff peaks form. Spread cream over top of pie, sprinkle with coconut and garnish with cookie halves around edge and a whole one in the center.

Caramel Pecan Topped Pumpkin Pie

3/4 cup brown sugar, well packed
1 tablespoon flour
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1 (16 ounce) can pumpkin
3 eggs, beaten
1 1/2 cups (1 large can) undiluted evaporated milk
1/4 teaspoon maple flavoring
1 unbaked 10-inch pastry shell
1/3 cup brown sugar, well packed
3 tablespoons whipping cream
1/2 cup chopped plus whole pecans

Preheat oven to 400 degrees F.

Combine the 3/4 cup brown sugar, flour, salt, cinnamon, ginger, nutmeg and pumpkin. Stir in the eggs, evaporated milk and maple flavoring. Pour into the pastry shell, bake for 40 to 45 minutes or until filling is set.

Meanwhile, in a small pan, mix the 1/3 cup brown sugar and 3 tablespoons whipping cream. Bring to a boil, and boil for 1 minute. Spread the hot caramel mixture on hot baked pie. Put pecans on top and return to oven for 5 minutes.

Caribbean Key Lime Pie

2 (3 1/2 ounce) cans flaked coconut
2 egg whites
1/4 cup superfine sugar

To prepare crust, place coconut in thin layer on 2 (10 x 13-inch) cookie sheets. Toast coconut at 350 degrees F for 10 minutes or until light golden brown. Stir frequently, and watch carefully. Remove from oven and let cool.

Meanwhile, reduce the oven temperature to 250 degrees F.

In small mixing bowl, beat egg whites to stiff peaks, then slowly beat in superfine sugar until completely dissolved. Fold in cooled coconut. Press this mixture into greased 9-inch pie plate and bake for 7 minutes until set. Remove from oven and let cool.

Filling

1 (14 ounce) can sweetened condensed milk
1/2 cup fresh squeezed Key lime juice
1 teaspoon freshly grated Key lime rind
1 tablespoon dark rum
1 cup sour cream
3 egg yolks

Blend together sweetened condensed milk, lime juice, lime rind and rum in large mixing bowl. Beat in the egg yolks. Gently mix in sour cream to combine well. Pour into cooled crust. Swirl meringue over top of filling. Bake at 350 degrees F for 20 minutes or until meringue is nicely browned. Cool, then chill at least 30 minutes before serving.

Meringue

3 egg whites
6 tablespoons granulated sugar

Beat egg whites in large mixing bowl until soft peaks are formed. Gradually beat in sugar until whites are stiff, but not dry, making sure the sugar is dissolved.

Cheese Pie

1 (9-inch) graham cracker crust
12 ounces cream cheese, softened
2 eggs
3/4 cup granulated sugar
2 tablespoons vanilla extract or 1/2 teaspoon almond extract
1 cup sour cream
3 1/2 tablespoons granulated sugar
1 teaspoon vanilla extract

Prepare pie crust. Combine cream cheese, eggs, 3/4 cup sugar and 2 teaspoons vanilla or almond extract and beat until light and fluffy. Pour filling into pie crust and bake at 325 degrees F for 28 minutes. Remove from oven; cool.

Mix sour cream, 3 1/2 tablespoons sugar and 1 teaspoon vanilla extract and spread on top of pie. Bake at 325 degrees F for 10 minutes. Cool; refrigerate for several hours before serving.

Cherry Almond Mousse Pie

1 (14 ounce) can sweetened condensed milk, divided
1 (1 ounce) square unsweetened chocolate
1/2 teaspoon almond extract, divided
1 (9-inch) pastry shell, baked
1 (10 ounce) jar maraschino cherries, drained
8 ounces cream cheese, softened
1 cup cold water
1 (3.4 ounce) box instant vanilla pudding mix
1 cup dairy whipping cream, whipped
1/2 cup chopped toasted almonds
Chocolate curls, optional

In a saucepan over low heat, cook and stir 1/2 cup milk and chocolate until the chocolate is melted and mixture is thickened, about 4–5 minutes. Stir in 1/4 teaspoon extract. Pour into pastry shell. Set aside. Reserve eight whole cherries for garnish. Chop the remaining cherries. Set aside.

In a mixing bowl, beat the cream cheese until light. Gradually beat in water and remaining milk. Add pudding mix and remaining extract. Mix well. Fold in whipped cream. Stir in chopped cherries and almonds. Pour over the pie. Chill 4 hours or until set.

Garnish with whole cherries and chocolate curls.

Makes 8–10 servings.

Cherry–O Cream Cheesecake Pie

1 graham cracker crust (either homemade or already prepared)
8 ounces cream cheese, softened
1 can sweetened condensed milk
1/3 cup ReaLemon lemon juice
1 teaspoon vanilla extract
1 can cherry pie filling, chilled

Whip cream cheese until fluffy. Gradually beat in sweetened condensed milk and blend. Blend in ReaLemon lemon juice and vanilla extract. Pour into pie crust and chill until firm.

Top with chilled cherry pie filling and chill for at least 2 hours.

Chocolate Chess Pie

1 1/2 cups granulated sugar
3 tablespoons cocoa
2 eggs, beaten
1 (5.3 ounce) can evaporated milk
1/4 cup margarine, melted
1 teaspoon vanilla extract
1 1/2 to 2 cups chopped pecans
1 (9-inch) pie shell

Blend sugar and cocoa. Add eggs and milk. Mix well. Stir in margarine and vanilla extract. Add pecans. Stir well. Pour into unbaked pie shell. Bake at 350 degrees F for 50 minutes.

Chocolate Fluff Pie

Crust

3 cups flaked coconut

3/4 cup toasted pecans

1/2 cup melted butter

Combine all crust ingredients. Press into a 10-inch glass pie pan. Bake 15 minutes. Let cool on wire rack.

Filling

4 ounces sweet chocolate

2 cups miniature marshmallows

2 tablespoons sugar

Pinch of salt

8 ounces cream cheese, softened

4 cups Cool Whip, thawed

1/2 teaspoon vanilla extract

Melt chocolate in double boiler with marshmallows, sugar, salt and milk. Stir until melted. Remove from heat.

Beat cheese until smooth. Beat in chocolate mixture. Mix well. Blend in vanilla extract. Set aside to cool.

Fold in Cool Whip. Blend into cooled pie shell. Garnish with shaved chocolate. Refrigerate overnight.

Makes 8 servings.

Source: masgoodies

Chocolate Oatmeal Pie

1 1/2 teaspoons granulated sugar
3/4 teaspoon salt
1/2 cup oil
2 tablespoons milk
1 1/2 cups all-purpose flour
3 eggs
1 cup granulated sugar
1 cup light corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt
1/2 cup coconut
1/2 cup rolled oats
1/2 cup semisweet chocolate chips

In large bowl, combine flour, the 1 1/2 teaspoons sugar and the 3/4 teaspoon salt. Set aside.

In a small bowl, combine the oil and milk add to the flour mixture in the large bowl. Mix until all are moistened. Press this mixture into a 9-inch pie pan, and set aside.

In large bowl, beat the eggs, add the 1 cup sugar, syrup, butter, vanilla extract and the 1/4 teaspoon salt. Mix until just moistened. Stir in coconut, oats and chocolate chips. Pour into crust and bake at 350 degrees F for about 55 minutes or until center appears to be set. Cool on wire rack. Chill and serve with whipped topping if desired.

Chocolate Raspberry Frozen Pie

12 ounces vanilla yogurt
1 (3.9 ounce) package vanilla instant pudding mix
1/2 cup milk
2 cups whipped cream
1/2 cup crushed reduced-fat chocolate wafer cookies
6 ounces chocolate graham cracker pie crust

Beat yogurt, dry pudding mix and milk together until thickened. Stir in whipped cream and crushed cookies. Pour mixture into pie crust.

Cover and freeze 4 hours until frozen through. Let stand at room temperature for 10 minutes before serving. Top with fresh raspberries, if desired.

Serves 8.

Chocolate Rice Pie

5 extra large eggs
1 pound ricotta cheese
1/2 cup sour cream
1 shot orange liqueur
8 ounces cream cheese, softened
1 cup granulated sugar
1/2 cup dry Hershey baking cocoa
1 teaspoon almond flavoring
2 cups rice, cooked and drained (not Minute Rice)
1/2 cup plain bread crumbs for crust

Beat together eggs, ricotta, sour cream, liqueur, cream cheese, sugar, cocoa and almond extract. Blend in cooled, cooked rice.

Grease an 8-inch square pan with butter. Add bread crumbs. Shake excess crumbs out, then pour in filling. Bake at 350 degrees F for 50 to 60 minutes, or until set. Serve with whipped cream and shavings of chocolate.

Cinnamon Bun Pie

Serves 8 to 10.

**3/4 cup plus 2 tablespoons (1 3/4 sticks)
butter, melted, divided**
1 cup chopped pecans
1/2 cup granulated sugar
1 tablespoon ground cinnamon
**1 (17 1/2 ounce) package refrigerated
flaky biscuits (8 biscuits)**

Note: Be sure to use flaky biscuits for this one. And to enjoy every last bit of pecan flavor, remove any pecans left in the bottom of the pie plate after inverting and place them over the top of the pie.

Preheat the oven to 375 degrees F.

Coat the bottom of a 9-inch deep-dish pie plate with 2 tablespoons melted butter; set aside.

In a small bowl, combine the pecans, sugar, and cinnamon; mix well. Sprinkle 1/4 of the pecan mixture over the bottom of the pie plate.

Place the remaining 3/4 cup melted butter in a small bowl.

Separate each biscuit into 3 layers. Dip the biscuit pieces one at a time in the melted butter, coating each piece thoroughly. Layer 8 biscuit pieces in the bottom of the pie plate, completely covering the pecan mixture.

Repeat the pecan mixture and biscuit layers 2 more times. Top with the remaining pecan mixture and drizzle with any leftover melted butter. Bake for 20 to 25 minutes, or until the biscuits are golden and cooked through.

Allow to cool for 10 minutes, then invert onto a serving platter and slice into wedges. Serve warm.

Coconut Macaroon Pie

1 unbaked pie shell
1 1/2 cups coconut flakes
1 1/2 cups granulated sugar
1/2 cup chopped pecans
2 eggs
1/2 cup butter, melted
Pinch of salt
1/2 cup water
1/4 cup flour

Preheat oven to 325 degrees F.

In bowl combine all ingredients and pour into pie shell.

Bake for 45 minutes or until golden brown.

Let stand for 15 minutes before serving.

Coconut Mounds Pie

3 (1 ounce) squares unsweetened chocolate
1/2 cup butter
3 eggs, slightly beaten
3/4 cup granulated sugar
1/2 cup all-purpose flour
1 teaspoon vanilla extract
2/3 cup sweetened condensed milk
2 2/3 cups flaked coconut

Melt chocolate and butter in saucepan over low heat. Stir in eggs, sugar, flour and vanilla extract. Pour into greased 9-inch pie pan.

Combine milk and coconut; spoon over chocolate mixture, leaving a 1/2 to 1 inch border around outside of pie. Bake at 350 degrees F for 25 to 30 minutes or until coconut is golden brown. Cool.

Colonial Innkeeper's Pie

Sauce

1 1/2 squares unsweetened chocolate

1 cup water

2/3 cup granulated sugar

1/4 cup butter

Melt chocolate in water. Add sugar and bring to a boil. Stir constantly. Remove from heat. Stir in butter and set aside.

1 cup flour, sifted

3/4 cup granulated sugar

1 teaspoon baking powder

1/2 teaspoon salt

1/4 cup shortening

1/2 cup milk

1 1/2 teaspoons vanilla extract

1 egg

1 unbaked 9-inch pie shell

1/2 cup chopped walnuts

Mix flour, sugar, baking powder, salt. Add shortening, milk and vanilla extract. Beat 2 minutes. Add egg and beat. Pour batter into pie shell. Stir chocolate sauce and pour carefully over batter. Sprinkle with walnuts. Bake at 350 degrees F for 50–60 minutes. Enjoy!

Cream Cheese Brownie Pie

**1 (15 ounce) package refrigerated pie crust,
softened as directed on package**
8 ounces cream cheese, softened
3 tablespoons granulated sugar
1 teaspoon vanilla extract
3 eggs (divided)
1 (15.1 ounce) package hot fudge brownie mix
1/4 cup vegetable oil
2 tablespoons water (divided)
1/2 cup chopped pecans

Preheat oven to 350 degrees F. Prepare pie crust as directed for 1–crust filled pie using a 9–inch pie pan.

In medium bowl, combine cream cheese, sugar, vanilla extract and 1 egg; beat until smooth and set aside. Reserve hot fudge packet from brownie mix for topping.

In large bowl combine brownie mix, oil, 1 tablespoon of the water and remaining 2 eggs; beat 50 strokes with a spoon.

Spread 1/2 cup brownie mixture on bottom of crust. Spoon and carefully spread the cream cheese mixture over top, the top with remaining brownie mixture; spread evenly. Sprinkle with pecans. Bake 40–50 minutes or until center is puffed and crust is golden brown (if necessary, cover edge of crust with foil the last 15 minutes if browning too quickly). Pie may have cracks on surface.

Place hot fudge from brownie mix in small microwave safe bowl. Microwave on HIGH for 30 seconds and stir in remaining 1 tablespoon water. Drizzle fudge over top of pie. Cool 3 hours or until completely cool.

Store in fridge.

Makes 8 servings

Cream Puff Pie

Crust

1/2 cup water
1/4 cup butter
1/2 teaspoon salt
1/2 cup all-purpose flour
2 eggs

Filling

3/4 cup granulated sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 eggs, lightly beaten
2 cup milk
1 teaspoon vanilla extract
2 cups whipping cream, divided
Chocolate sauce and/or fresh strawberries/raspberries

Preheat oven to 400 degrees F.

Crust: In a large saucepan, bring water, butter and salt to a boil. Add flour all at once and stir until smooth ball forms. Remove from heat. Beat in eggs, one at a time. Continue stirring vigorously until the mixture is smooth and shiny. Spread in the bottom and halfway up the sides of a well greased 9-inch pie plate. Bake 35 to 45 minutes. Cool completely.

Filling: Combine sugar, flour and salt in the top of a double boiler. Stir in eggs and milk until smooth. Cook over simmering water, stirring constantly, until mixture thickens. Remove from heat; stir in vanilla extract. Cool.

Fold in 1 cup whipped cream. Pour into crust. Top with remaining whipped cream. Chill for 2 hours.

Garnish with chocolate sauce and/or raspberries.

Makes 6 to 8 servings.

Creamsicle Pie

2/3 cup boiling water
1 small box orange gelatin
1/2 cup cold water
Ice cubes
1 (8 ounce) container Cool Whip®
6 ounces shortbread crust
Cool Whip® (for garnish)
Orange slices (for garnish)

Stir boiling water into gelatin in large bowl for 2 minutes or until dissolved.

Mix cold water and ice to make 1 1/4 cups. Gradually add to gelatin, stirring until slightly thickened (consistency of unbeaten egg whites). Remove any remaining ice.

Stir in the container of Cool Whip with a wire whisk until smooth. Refrigerate 10 to 15 minutes or until mixture is very thick and will mound. Spoon into crust. (There is likely to be some left over.)
Refrigerate 3 hours or until firm.

Decorate top of pie with Cool Whip and orange slices just before serving.

Custard Crunch Mince Pie

1 (9-inch) unbaked pie shell
1 cup granulated sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
3 eggs, slightly beaten
1/4 cup butter, melted
1 cup mincemeat
1/2 cup chopped walnuts

Preheat oven to 400 degrees F.

Blend dry ingredients and slowly add to eggs. Add remaining ingredients and mix well. Pour into pie shell and bake for 15 minutes. Reduce oven temperature to 325 degrees F and bake for 30 minutes.

Double Layer Pumpkin Pie

4 ounces cream cheese, softened
1 tablespoon milk or half-and-half
1 tablespoon granulated sugar
1/2 cup thawed Cool Whip®
1 graham cracker pie crust
1 (16 ounce) can pumpkin
2 small packages vanilla flavor instant
pudding and pie filling
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup cold milk into bowl. Add pumpkin, pudding mixes and spices. Beat with wire whisk until well mixed. (Mixture will be thick.) Spread over cream cheese layer. Refrigerate 4 hours or until set.

Garnish with additional whipped topping, if desired. Store leftover pie in refrigerator.

NOTE: May add 1/4 cup toasted chopped pecans to cream cheese mixture. Spread on bottom of crust, then continue as above.

Double-Look Cake Pie

Top part

1/2 cup granulated sugar
1/4 cup margarine or shortening
1 egg
1/2 cup milk
1 cup flour
1 teaspoon baking powder
1/2 teaspoon vanilla extract

Lower part

1/2 cup granulated sugar
1/3 cup hot water
1/4 cup cocoa
1/4 teaspoon vanilla extract

For top part, cream shortening (or margarine), sugar and egg. Add milk alternately with sifted flour and baking powder; add vanilla. Set aside.

For lower part, combine sugar and cocoa. Add hot water and vanilla extract. Pour into unbaked pie crust, then pour top part over lower part. Bake 40 minutes in 350 degree F oven.

Serve as you like, warm or cold, topped or plain.

Dropped Chocolate Pie

2 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon salt
1/3 cup shortening
1/3 cup butter
6 to 7 tablespoons cold water
4 ounces semisweet chocolate chips
3/4 cup granulated sugar
1/4 cup cornstarch
3 cups milk
4 ounces unsweetened chocolate, chopped
5 egg yolks, beaten
1 tablespoon butter
2 teaspoons vanilla extract
Sweetened whipped cream (optional)
Grated chocolate (optional)

For crust, in a large mixing bowl stir together flour, the 2 tablespoons cocoa, and salt. Using a pastry blender, cut in shortening and 1/3 cup butter until pieces are pea-size. Sprinkle 1 tablespoon of water over the mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat, using 1 tablespoon of water at a time, until all the dough is moistened.

Preheat oven to 450 degrees F.

Divide dough in half. Form each half into a ball. Cover and refrigerate one ball. On a lightly floured surface, flatten remaining ball. Roll from center to edges into a 12-inch circle. Transfer to a 9-inch pie plate; avoid stretching. Gently press into plate. Trim edges. Line with double-layer of foil.

Bake pastry for 8 minutes. Remove foil; bake 5 minutes more or until firm and dry. Sprinkle with the semisweet chocolate chips. Cool completely on a wire rack. Reduce oven temperature to 325 degrees F.

For filling, in a 2-quart saucepan stir together sugar and cornstarch. Stir in milk and unsweetened chocolate. Cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more.

Slowly stir 1 cup of the hot mixture into the beaten egg yolks. Pour egg yolk mixture into hot filling in pan. Bring just to boiling; reduce heat. Cook and stir for 2 minutes. Remove from heat. Stir in butter and vanilla extract. Let cool 10 minutes.

Meanwhile, on a lightly floured surface, flatten chilled dough. Roll from center to edges to form a 12-inch circle. Pour warm filling mixture into baked pastry shell. Place pastry top over the filling mixture, pressing into pastry edge to seal. Trim dough to edge of pie plate.

Gently prick top of pastry with a fork. Bake for 25 minutes or until crust is firm and dry. Cool for 1 hour on a wire rack. Cover and chill for 2 to 24 hours before serving.

To serve, invert a serving platter on top of pie. Turn pie upside-down. Remove pie plate. If desired, top with whipped cream and grated chocolate.

Makes 10 to 12 servings.

Fancy Pumpkin Pie

8 ounces cream cheese, softened
1/4 cup granulated sugar
1/2 teaspoon vanilla extract
1 egg
1 (9-inch) pie shell, unbaked
1 1/4 cups canned pumpkin
1/2 cup granulated sugar
1 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
Dash of salt
1 cup evaporated milk
2 eggs, beaten slightly

Preheat oven to 350 degrees F.

Mix cream cheese, 1/4 cup granulated sugar and vanilla extract together until blended. Add egg and mix well. Spread on bottom of pie shell.

In a bowl, combine remaining ingredients and pour over cream cheese mixture. Bake for 65 minutes.

Fluffy Peanut Butter Pie

1 small box regular butterscotch pudding

1/2 cup Marshmallow Crème

1/2 cup peanut butter

1 (8-inch) baked pie crust

Cool Whip

Prepare pudding per package directions. Add Marshmallow Crème and peanut butter and stir until melted and thick. Pour into baked pie crust. Chill and top with Cool Whip before serving. Recipe may be doubled for a higher pie.

Serves 6 to 8.

Footsie's Easy Peanut Butter Pie

1 prepared pie crust shell (I like chocolate crumb)
1 small package cook 'n serve vanilla pudding
Peanut butter

Meringue

3 egg whites
1/4 cup granulated sugar

If using a cookie crumb crust, brush with beaten egg white and bake in 375 degree F oven for 5 minutes. This keeps the crust from getting soggy after being filled.

Cook pudding according to package directions, adding peanut butter to taste. I use a heaping serving spoon. I guess it's about 1/2 cup, but I usually just taste it. Cook until pudding/peanut butter is very thick, stirring constantly. Fill pie shell and top with meringue.

Meringue: Beat egg whites till stiff. Add 1/4 cup sugar, and beat until sugar is dissolved. Spread on pie. Bake in 325 degree F oven about 15 minutes (just until meringue is browned).

*Chocolate pudding can also be used. A large package of pudding will fill 2 pies, increase peanut butter accordingly. Sugar-free pudding can also be used for diabetics, but use a sugar substitute in the meringue.

Fort Knox Pie

Crust

2 cups chocolate wafers crumbs

3/4 cup pecans

1/2 cup butter or margarine

Filling

1 ounce unflavored gelatine

1/4 cup water

1 3/4 cups whipped cream

6 ounces semisweet chocolate chips

2 eggs

1 teaspoon vanilla extract

22 caramels, unwrapped

2 tablespoons butter

Crust: Combine cookie crumbs, pecans and melted butter or margarine. Press into a 9-inch pie pan and up sides to form high rim. Bake at 350 degrees F for 10 minutes. Cool.

Filling: In small saucepan, sprinkle gelatine over water; let stand 1 minute. Stir over low heat until completely dissolved. Stir in 1 cup cream. Bring to a boiling point. Add to blender with chocolate. Process until chocolate is melted. While processing, add 1/2 cup cream, eggs and vanilla extract; process until blended. Pour into bowl and chill until thickened, about 15 minutes.

In a small saucepan, combine caramels, 1/4 cup cream and butter. Simmer, stirring occasionally, until caramels are melted. Pour onto crust. Let cool 10 minutes

With whisk or spoon, beat gelatine mixture till smooth. Pour into crust: chill until firm.

French Canadian Maple Syrup Pie

Pie Crust

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon granulated sugar
8 tablespoons unsalted butter, very cold
2 tablespoons shortening, very cold
About 4 tablespoons ice water

Mix flour, salt and sugar. Cut butter into pieces. Cut in butter and shortening until it looks like flaky meal. Sprinkle in ice water. Work into a ball that cleans the sides of the mixing bowl. (To mix in a food processor, place dry ingredients in the work bowl, top with pieces of cold butter and shortening, and pulse until mealy. With machine running, pour in ice water all at once. When dough forms a ball that knocks around the sides of the bowl, stop machine at once.)

Flatten dough into a disk, wrap with plastic wrap, and chill 30 minutes.

Roll dough into a circle 3 to 4 inches wider than a 9-inch pie plate, set in the plate, and trim with scissors so dough extends 3/4 inch beyond the rim. Fold overhang under so it is even with plate's rim and crimp into large flutes. Chill 30 minutes while preparing filling.

Maple Filling

1 1/2 cups brown maple sugar*
2 tablespoons light brown sugar
1/2 cup heavy cream
1/2 cup pure maple syrup
3 tablespoons unsalted butter
1 egg

* Or use light brown sugar.

Preheat oven to 350 degrees F. Place first five ingredients in a heavy saucepan and cook over low heat for 10 minutes. Beat egg and add it to the mixture. Pour filling into chilled pie shell. Bake for 30 to 40 minutes. Slice and serve warm on plates with a thick layer of crème fraîche or plain cream, poured over and down the sides of each wedge.

Crème Fraîche

1 cup cream
1 tablespoon buttermilk

Put cream into a jar with a lid. Add buttermilk. Screw on the lid and leave the jar at a warm room temperature for 24 hours, then chill the thickened cream. The cream should thicken.

French Mint Pie

1 cup powdered sugar
2 eggs
1/4 pound butter
1/2 teaspoon mint flavoring
2 squares unsweetened chocolate
9-inch crumb crust

Melt chocolate in a double boiler until smooth, remove and let cool.

Beat sugar and butter until smooth. Add eggs one at a time, blending until smooth after each addition. Add chocolate and mint.

Spread into 9-inch crumb crust and chill for several hours. Top with your favorite topping and chocolate curls if desired.

Frozen Lime Pie

8 ounces cream cheese
1 (7 ounce) jar Kraft Marshmallow Crème
1 cup Haagen Daz lemon sorbet (or other sherbet)
2 cups thawed La Crème whipped topping
2 tablespoons lime juice
Grated lime peel from one lime (optional)
1/8 teaspoon green food coloring (optional)
1 Pet-Ritz deep dish pie crust, baked
1/4 cup toasted, chopped
Almonds for topping

Combine cream cheese and Marshmallow crème, mixing with electric mixer until well-blended. Add sorbet, lime juice, lime peel and food coloring; mix well. Fold in whipped topping. Pour into baked, cooled pie shell and top with almonds. Freeze until firm.

Garnish with lime if desired.

Frozen Peanut Butter Pie

4 ounces cream cheese
3/4 cup peanut butter
1 cup confectioners' sugar
1/2 cup milk
8 ounces Cool Whip®
1 graham cracker pie crust

Cream the cheese; add sugar and peanut butter. Gradually add milk. Fold in Cool Whip®. Pour into crust. Freeze. Remove a few minutes before serving.

Frozen Pina Colada Pie

2 cups crushed coconut macaroon cookies
5 tablespoons softened butter
20 marshmallows
1 cup Heublein pina colada
1 cup heavy cream, whipped

Mix crumbs and butter thoroughly. Press mixture over bottom and sides of 9-inch pie plate. Set aside.

In a 2-quart saucepan, melt marshmallows with pina colada over very low heat. Cool to room temperature.

Mix until smooth. Fold thoroughly into whipped cream. Pour into pie shell. Freeze pie several hours or overnight. Pie may be prepared to this point 1 week in advance. As soon as pie is frozen, wrap tightly with heavy-duty foil.

One half hour before serving, remove pie from freezer and place in refrigerator.

To garnish, decorate pie with pineapple twist and mint leaves, if desired.

Serves 6.

Frozen Pina Colada–Cream Cheese Pie

3 ounces cream cheese, softened

1 tablespoon granulated sugar

1/2 cup milk

1 cup (8 ounces) crushed pineapple in juice, drained, divided

1 1/3 cups (3 1/2 ounces) Baker's Angel Flake coconut

3 1/2 cups (8 ounces) thawed Cool Whip

1 (9-inch) graham cracker crumb crust

Combine cream cheese, sugar, milk, 1/2 cup of the pineapple and the coconut in blender. Cover and blend at medium speed for 30 seconds. Fold into whipped topping. Spoon into crust. Freeze until firm, about 4 hours.

Let stand at room temperature 5 minutes (or longer for softer texture) before cutting. Garnish with remaining pineapple. Store any leftover pie in freezer.

Cut into wedges. Garnish with pineapple and cherries if desired.

Fudge Brownie Pie

2 eggs
1 cup granulated sugar
1/2 cup butter or margarine, melted
1/2 cup flour
1/3 cup unsweetened cocoa powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup chopped nuts (optional)
Ice cream
Hot fudge sauce

In small mixer bowl, beat eggs, blend in sugar and melted butter. Combine flour and cocoa powder, add to butter mixture. Stir in vanilla extract and nuts. Pour into a lightly greased 8 inch pie plate.

Baked in a 350 degree F oven 25 to 30 minutes, or until almost set. (Pie will not be quite done in the center.) Let cool.

Serve topped with ice cream and drizzled with hot fudge sauce.

Fudgesicle S'More Pie

1 ready-made Graham cracker pie crust
1 quart whipping cream, divided
2 cups semisweet chocolate chips
1 jar Marshmallow Crème

Over medium-low heat, pour 2 cups of whipping cream into a saucepan, then add chocolate chips. Stir until the chocolate melts completely and is thoroughly mixed with the cream. Pour half of the chocolate mixture into the pie crust and refrigerate until firm.

Pour the remaining cream into the remaining chocolate mixture, stir well until mixed and refrigerate for 6 to 12 hours.

After the chocolate cream has chilled, put the mixture into a mixing bowl and whip until stiff. Spread the chocolate cream into the pie shell and freeze overnight.

After the chocolate cream has frozen, spread the Marshmallow Crème on top of the pie. Brown the Marshmallow Crème under a broiler or with a torch.

To serve, cut slices with a knife blade dipped in warm water.

Fudgesicle Pie

15 Oreo cookies, crushed (1 1/2 cups)
2 cups vanilla ice cream, softened
1/4 cup margarine, melted
Whipped cream
1 (3 ounce) package chocolate instant pudding mix
Shaved chocolate or mini-chocolate chips
1 cup milk

In a mixing bowl, combine crushed Oreos and margarine; mix well.

Press evenly and firmly into bottom and up sides of 9-inch pie plate. Refrigerate.

In large bowl, combine pudding mix and milk; beat with electric mixer until well blended (about 1 minute).

Gently fold in softened ice cream and pour into prepared crust.

Cover and freeze until firm.

Allow to stand at room temperature about 10 minutes before serving.

Top with whipped cream and garnish with chocolate.

Serves 6 to 8.

Fudgy Tennessee Pie

Pastry for single pie crust

1/2 cup butter

3 ounces unsweetened chocolate

4 eggs

1 1/2 cups granulated sugar

3 tablespoons light corn syrup

1 teaspoon vanilla extract

1/4 teaspoon salt

Ice cream

Preheat oven to 450 degrees F. Line a 9–inch pie plate with pastry. Flute edge. Line with a double thickness of foil. Bake for 8 minutes. Remove foil. Bake for 4 to 5 minutes more or till crust is set and dry. When crust is done, reduce oven temperature to 350 degrees F.

In a heavy saucepan, melt butter and chocolate together over low heat, stirring frequently. Remove from heat and cool slightly.

Meanwhile, in a large mixing bowl, beat eggs with an electric mixer on medium speed for 4 to 5 minutes or till thick and light colored. Beat in sugar, corn syrup, vanilla and salt. Then, beat in chocolate mixture.

Pour mixture into the partially baked pastry. Bake in 350 degrees F oven for 35 minutes (center will still be soft). Do not overbake. Cool. Serve cool or warm with ice cream.

Serving size: 8

NOTE: For a brownie sundae, serve pie with your choice of toppers drizzled over the ice cream.

Georgie Porgie Pudding Pie

1 cup all-purpose flour
1/2 cup (1 stick) butter
1 cup chopped pecans
1 cup confectioners' sugar
8 ounces cream cheese
1 (9 ounce) container Cool Whip
1 small box instant chocolate pudding
1 small box instant vanilla pudding
3 cups milk

First layer: Mix together flour, butter and pecans as you would pie dough. Press into bottom of 9 x 13-inch pan and bake at 350 degrees F for 20 minutes; cool.

Second layer: With mixer, mix confectioners' sugar, sugar and cream cheese. Fold in 3/4 of Cool Whip. Reserve 1/4 of the Cool Whip for top. Spread over top of cooled first layer.

Third layer: Mix chocolate pudding and vanilla pudding with 3 cups milk. When set, spoon over second layer. Spread reserved Cool Whip over the top.

Note from Linda ~ I would probably add a few chocolate sprinkles over the Cool Whip as a final decoration.

German Chocolate Pie

1 (4 ounce) package Baker's German Sweet Chocolate
1/4 cup butter or margarine
1 (13 ounce) can evaporated milk
1 1/2 cups granulated sugar
3 tablespoons cornstarch
1/8 teaspoon salt
2 eggs
1 teaspoon vanilla extract
1 1/3 cups coconut
1/2 cup chopped pecans
1 unbaked 9-inch pie shell

Melt the chocolate and butter (or margarine) over low heat, stirring until blended. Remove from heat. Gradually blend in milk.

Mix sugar, cornstarch and salt. Beat in eggs and vanilla extract. Gradually blend in chocolate mixture. Pour into pie shell.

Combine the coconut and the pecans, sprinkle over filling.

Bake at 375 degrees F for 45 to 50 minutes or until puffed and browned. The filling will be soft, and it will set while cooling. Cool for at least four hours before cutting.

Gianduia Pie (Nutella Pie)

Makes 8 servings.

This no-bake pie combines whipped cream and Nutella, a chocolate-and-hazelnut paste readily available at most supermarkets, for a mousse-like filling with a sophisticated taste. To toast and skin hazelnuts, place them on a baking sheet and bake at 350 degrees until fragrant, about 10 minutes.

Remove the nuts, cool slightly and wrap them in a kitchen towel. Rub the nuts with the towel to remove the skins.

Crust

22 Nabisco Famous Chocolate Wafers
1/2 cup toasted and skinned hazelnuts
1/4 cup (1/2 stick) butter, melted and slightly cooled
1 tablespoon granulated sugar
1/8 teaspoon salt
1/2 teaspoon vanilla extract

Filling

3/4 cup toasted and skinned hazelnuts
1 1/2 cups heavy cream, chilled
1 teaspoon vanilla extract
1 (13 ounce) jar Nutella

To prepare the crust, preheat oven to 350 degrees F.

In a food processor, place cookies and nuts and process until finely ground. Add melted butter, sugar, salt and vanilla and pulse to moisten cookie mixture. Press the mixture evenly across the bottom of a 9-inch pie plate and all the way up the sides of the pan, packing it tightly with your fingertips so it is even and compacted. Bake until crisp, 6 to 8 minutes. Cool completely before filling.

To prepare the filling, in a food processor, add nuts and chop finely. Set aside.

With an electric mixer, whip the cream and vanilla extract until stiff peaks form.

In a separate bowl, combine 1/4 of the whipped cream with the Nutella. Stir until smooth. Gently fold Nutella mixture back into the remaining whipped cream. Fold in the reserved hazelnuts. Scrape the filling into the prepared pie shell and smooth the top with a spatula. Cover with plastic wrap and refrigerate until firm, about 6 hours.

Grandma's Brown Sugar Pie

Filling

1 unbaked 9-inch pie shell
4 egg yolks
1 (12 ounce) can evaporated milk
1 teaspoon vanilla extract
1 cup brown sugar
2 tablespoons flour
1/4 teaspoon salt

Meringue

4 reserved egg whites
1/2 teaspoon vanilla extract
1/2 teaspoon cream of tartar
6 tablespoons granulated sugar

In an unbaked 9-inch pie shell, stir in with your fingers 4 egg yolks (reserve whites).

Add one 12 ounce can evaporated milk, pouring it over the yolks. Then stir in, with fingers, the 1 teaspoon vanilla extract.

Mix the 1 cup (packed) of brown sugar with the 2 tablespoons flour and 1/4 teaspoon of salt and sprinkle it evenly into the egg/milk mixture.

Bake at 350 degrees F for one hour or until custard filling is done.

Take the reserved egg whites and add 1/2 teaspoon vanilla extract and 1/2 teaspoon cream of tartar and beat till soft peaks form. Gradually add 6 tablespoons sugar, beating till stiff, glossy peaks form and all sugar is dissolved. Spread meringue over hot pie, sealing to the edges and bake at 350 degrees F for 12–15 minutes or until meringue is golden. Let cool before serving. Enjoy!

Grape–Nuts Pie

1 (9–inch) pie shell with high fluted edge
1/2 cup Grape–Nuts cereal
1/2 cup lukewarm water
1 cup firmly packed light brown sugar
1 cup dark corn syrup
1/4 cup butter or margarine
1/8 teaspoon salt
3 eggs
1 teaspoon vanilla extract

Soak Grape–Nuts in water until water is absorbed.

Combine sugar, syrup, butter and salt in saucepan. Bring quickly to boil, stirring until sugar is dissolved. Remove from heat. Beat eggs until foamy. Add small amount of hot syrup mixture to eggs, beating well. Add remaining amount of hot mixture to eggs and mix well. Stir in softened Grape–Nuts and vanilla extract. Pour into pie shell. Bake at 375 degrees F for 45 to 50 minutes.

Serve with whipped cream, if desired.

Hawaiian Wedding Pie

6 servings

I usually make this delicious pie during the summertime, which goes over very well with everyone.

9-inch baked pie shell
1/2 cup granulated sugar
1/3 cup cornstarch
1 1/2 cups milk
3 beaten egg yolks
1 tablespoon butter or margarine
1 small can crushed pineapple, well drained
Whipped cream for topping
Toasted coconut for garnish
Maraschino cherries for garnish

Combine sugar, cornstarch and milk; mix well. Add beaten egg yolks. Cook over medium heat, stirring constantly, until mixture begins to boil and is thickened. Remove from heat.

Add butter, vanilla extract, crushed pineapple and coconut, thoroughly combining all. Pour mixture into pie shell and chill.

When chilled, cover top with whipped cream. Sprinkle with toasted coconut and arrange cherries in a pattern.

Heavenly Pie

8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 (9 ounce) container Cool Whip®, thawed
1/2 cup chopped pecans
1 cup drained fruit (pineapple, peaches
or Mandarin oranges)
2 (9-inch) graham cracker pie shells

Combine cream cheese, condensed milk and lemon juice; beat until smooth. Fold in whipped topping. Stir in pecans and drained fruit; pour into pie shells and refrigerate for several hours.

Honey Pumpkin Pie

2 large eggs
1/4 cup honey
1 cup evaporated skim milk
1 cup cooked pumpkin
1 1/2 teaspoons pumpkin pie spice
1/4 teaspoon salt
2 teaspoons orange juice concentrate

With electric mixer, beat eggs until foamy (1 minute). Add honey, milk, pumpkin, spice, salt and orange juice. Beat until well blended. Pour pumpkin mixture into uncooked pie shell. Bake at 375 degrees F for 60 to 65 minutes or until knife inserted off center comes out clean.

Jeff Davis Pie

1/2 cup butter
2 cups firmly packed light brown sugar
4 eggs, separated
2 tablespoons plain flour
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon allspice
1 cup half-and-half
1/2 cup chopped pecans
1/2 cup raisins
1/2 cup chopped dates
1/2 cup granulated sugar
1 teaspoon cream of tartar
1 deep dish pie shell, unbaked

Beat egg yolks and stir in half-and-half.

Cream together butter and brown sugar, then add to egg yolks mixture.

Sift together nutmeg, cinnamon, allspice and flour and add to egg mixture. Stir in dates, raisins and pecans. Pour into pie shell and bake in preheated 325°F oven for 30 minutes.

While pie is baking, beat egg whites until they hold stiff peaks. Add 1/2 cup sugar and cream of tartar. Mix well. Spread over top of baked pie and return to oven. Cook until meringue is light brown.

Jessie's Heirloom Key Lime Pie

5 eggs, separated
3/4 cup granulated sugar
1/3 cup Key lime juice
1 tablespoon butter
1/4 cup granulated sugar (for meringue)
1 (9-inch) baked pie shell

Separate eggs into three bowls – 5 yolks in one bowl, 2 egg whites in another, and 3 egg whites in the third. This is the most important step in the whole operation!!! Cream egg yolks, add 3/4 cup sugar and lime juice and mix thoroughly. Cook over low heat until thick, add butter and remove from heat. Let cool slightly.

Meanwhile beat two egg whites until stiff, then fold into cooled lime mixture. Fill pie shell. Beat other whites until stiff. Beat in 1/4 cup sugar. Pile meringue on top of lime filling and bake at 325 degrees F for 15 minutes.

Servings: 4

Jim's Key Lime Pie

- 1 (10-inch) graham cracker crust (may use 8-inch, but will have some filling left over**
- 2 cans Eagle Brand sweetened condensed milk**
- 3 egg yolks***
- 1/4 teaspoon lime oil ***
- 1 cup Nellie & Joe's Key West Lime Juice, separated**
- 1 package unflavored gelatine**

Mix together sweetened condensed milk, egg yolks and lime oil until blended. Add 3/4 cup lime juice to mixture. Set aside.

Heat remaining 1/4 cup lime juice in microwave until piping hot. Whisk gelatine into hot lime juice, making sure there are no lumps. Add gelatine mixture to the pie filling with electric mixer on high speed. Mix until all ingredients are blended well. Pour into crust and chill at least four hours or until set.

Add whipped topping and serve. Or, if you love meringue, use the egg whites and 3 tablespoons granulated sugar and beat until peaks form. Top with meringue and bake at 400 degrees F until meringue is golden brown.

*** Don't worry about the raw egg yolks. The lime juice will cook those for you. You can get the lime oil from a pharmacy, specialty baking store or (where I found it) on line at <http://www.suttonsbaytrading.com>. I am not affiliated with this web site. Just a great place to buy oils and other baking needs.**

You can omit the lime oil, but if you want the best Key lime pie that you have ever had, use it. To me it is worth the trouble to find it.

Kool-Aid Pie

1 ready-made graham cracker crust
1 (14 ounce) can sweetened condensed milk
1 (0.15 ounce) envelope unsweetened Kool-Aid (any flavor)
8 ounces Cool Whip, thawed

Mix sweetened condensed milk, Kool-Aid and Cool Whip. Blend well. Pour into crust. Refrigerate. Ready to eat within minutes.

Krispy Chocolate Banana Pie

Crust

6 tablespoons peanut butter

1 tablespoon honey

2 cups Rice Krispies

Mix peanut butter with honey. Mix in Rice Krispies. Press into pie plate with metal spoon, building up the edge.

Filling

2 bananas

1 box sugar-free chocolate pudding

2 1/4 cups milk

Slice bananas over crust. Mix pudding with milk and spread over bananas.

Topping

Light Cool Whip

Top with Cool Whip.

Lemon Blender Pie

1 cup evaporated milk
1 (6 ounce) can frozen lemonade concentrate
8 ounces light cream cheese, cut into chunks
1 small box instant lemon pudding mix
1 graham cracker pie crust

Combine evaporated milk and lemonade concentrate in blender container. Add cream cheese chunks, a few at a time, blending until smooth after each addition. Add pudding mix. Blend until smooth. Pour into pie crust. Refrigerate for at least 3 hours before serving.

Lemon Layer Cream Cheese Pie

1 Pillsbury® Refrigerated Pie Crust
(from 15 ounce package)

Filling

2/3 cup granulated sugar
2 tablespoons cornstarch
1 cup cold water
2 egg yolks
3 tablespoons lemon juice
1 tablespoon butter or margarine
2 teaspoons grated lemon peel
1/3 cup granulated sugar
1 (8 ounce) package cream cheese, softened
1 egg

Topping

1/2 cup whipping cream, whipped

Prepare pie crust according to package directions for one-crust filled pie using 9-inch pie pan.

Heat oven to 375 degrees F.

In medium saucepan, combine 2/3 cup sugar and cornstarch; mix well. Gradually add cold water, stirring constantly until blended. In small bowl, beat egg yolks slightly; stir into sugar mixture in saucepan. Cook over medium heat for 10 minutes or until mixture comes to a boil, stirring constantly. Boil 1 minute. Remove from heat. Stir in lemon juice, butter and lemon peel; blend well.

In small bowl, combine 1/3 cup sugar and cream cheese; beat until smooth. Add egg; blend well. Spoon and spread cream cheese mixture in prepared crust. Spoon lemon mixture over cream cheese mixture; spread carefully to cover.

Bake at 375°F for 35 to 40 minutes or until crust is golden brown. (Center will not be set.) Cool 30 minutes. Refrigerate 1 1/2 hours or until completely chilled. Serve topped with whipped cream. Store in refrigerator.

Lemon Stack Pie

3 cups all-purpose flour
3/4 teaspoon salt
3/4 teaspoon cream of tartar
1/4 teaspoon baking soda
1 cup shortening
8 to 10 tablespoons cold water
1 cup butter, softened
1 3/4 cups granulated sugar
10 egg yolks
1 tablespoon finely shredded lemon peel (set aside)
2 tablespoons lemon juice
1 cup packed brown sugar
1/2 cup whipping cream

Preheat oven to 450 degrees F. Line three 9-inch pie plates with foil, allowing foil to extend over the edges of each pie plate.(*) Set aside.

In a large mixing bowl stir together the flour, salt, cream of tartar, and baking soda. Using a pastry blender cut in the shortening until pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push moistened dough to one side of bowl. Repeat, using 1 tablespoon water at a time, until all dough is moistened. Form dough into ball. Divide into 3 equal portions.

On a lightly floured surface roll one portion of dough to a 12-inch circle. Ease into a prepared 9-inch pie plate. Trim pastry to 1/2 inch beyond edge of pie plate. Fold under extra pastry. Crimp edge and prick pastry all over with the tines of a fork. Line pastry-lined pie plate with a double thickness of foil. Bake 8 minutes. Remove foil. Bake 4 to 5 minutes more or until golden brown. Cool on a wire rack.

Roll out the remaining portions of dough to 10-inch circles. Ease each pastry circle into a prepared 9-inch pie plate. Trim so that dough goes only 3/4 inch up the sides of the pie plate. Prick pastry all over. Line pastry-lined pie plate with a double thickness of foil. Bake for 8 to 10 minutes or until golden brown. Cool on wire racks. Reduce oven temperature to 350 degrees F.

For filling, in a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar and beat until fluffy. Add egg yolks, a few at a time, beating well after each addition. Beat in lemon juice. Stir in peel.

Divide mixture among the three baked crusts, spreading evenly. Bake about 20 minutes or until set and lightly browned on top. Cool on wire racks. When cool, use foil edges to carefully lift and remove pies from pie plates. Carefully peel away foil. Place the larger pie on a serving plate. Carefully stack the remaining pies on top.

For frosting, in a medium saucepan stir together the brown sugar and cream. Bring to boiling over medium-high heat, stirring constantly to dissolve sugar. Reduce heat to medium-low; continue boiling at a moderate, steady rate, stirring occasionally, for 10 minutes. Remove pan from heat. Let cool 5 minutes. Stir vigorously about 5 minutes or until mixture thickens and lightens in color. Pour over stacked pies, spreading to allow some of the frosting to flow down the sides. Cool. Serve at room temperature. Or cover and chill up to 24 hours before serving.

Makes 16 servings.

(*) Note: If you only have one pie plate, work with one portion of pastry dough at a time; cover remaining portions of dough. Roll out and bake fluted pastry shell in foil-lined pie plate as directed in Step 3. Cool thoroughly on a wire rack. Carefully remove baked shell from pie plate. Carefully peel away foil. Transfer pie shell to a large foil-lined baking sheet.

Roll out and bake remaining two pastry shells, lining pie plate with foil each time. Place shells on foil-lined baking sheet. Fill and bake shells as directed.

Lemonade Pie

1 can sweetened condensed milk
12 ounces Cool Whip
6 ounces frozen lemonade concentrate
2 graham cracker pie crusts

Mix 1st three ingredients and evenly divide between the 2 pie crusts. Refrigerate until serving time.

Lime Yogurt Pie

- 1 small box lime gelatin
- 2 (6 ounce) containers key lime pie yogurt
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (9-inch) graham cracker crust

In a bowl, combine gelatin powder and yogurt. Fold in whipped topping. Spread into crust. Refrigerate for at least 20 minutes before servings.

Yields 6 to 8 servings.

Luscious Lemon Cheese Pie

1 9-inch unbaked pie shell (for frozen, use deep-dish style)

Cheese Layer

8 ounces regular or light cream cheese, softened

1/4 cup granulated sugar

1 egg

Lemon Layer

1/2 cup corn syrup

2 teaspoons grated lemon rind

1/3 cup lemon juice

2 eggs

2 tablespoons butter or margarine, melted

1 tablespoon cornstarch

Lemon rind, for garnish (optional)

Preheat oven to 350 degrees F.

Cheese layer – Beat cream cheese and sugar until smooth. Add egg and blend well. Spread evenly in pie shell.

Lemon layer – Beat all ingredients until smooth. Pour over cheese layer.

Bake 50 to 55 minutes or until set and golden. Cool on rack. Garnish with lemon rind, if desired.

Makes 8 servings.

Tip: To prevent spillage, place pie on oven rack before adding lemon layer. Pour lemon filling into pie and bake as directed.

Macaroon Pie

1 cup light Karo syrup
3 eggs, slightly beaten
3 tablespoons margarine, melted
1/2 cup firmly packed light brown sugar
1/2 teaspoon almond extract
1 cup flaked coconut
1 cup chopped pecans
1 pinch salt
1 unbaked pie crust
Cool Whip or whipping cream

Preheat oven to 350 degrees F.

Combine slightly beaten eggs, syrup, almond extract, melted margarine, brown sugar and salt. Beat until well mixed. Stir in coconut and pecans. Pour into pie crust. Bake for 45 minutes. Let cool.

Top with Cool Whip or whipped cream when ready to serve.

Magic Margarita Pie

1 1/4 cups finely crushed pretzels
10 tablespoons butter, melted
1/4 cup granulated sugar
1 (14 ounce) can Eagle Brand sweetened condensed milk
1/3 cup lime juice
2 to 4 tablespoons tequila
2 tablespoons orange liqueur
1/2 pint whipping cream
Additional whipped cream, orange twists, mint leaves
or pretzels for garnish (optional)

Combine crumbs, margarine and sugar; press on bottom and up the side of buttered 9-inch pie plate.

In large bowl, combine Eagle Brand milk, lime, tequila and orange liqueur; mix well. Fold in whipping cream; pour into prepared crust. Freeze or chill until firm, 2 hours in freezer or 4 hours in refrigerator. Garnish as desired.

Mai Tai Pie

25 large marshmallows
2/3 cup all-purpose cream
1/3 cup Mai Tai mix
2 tablespoons rum
1 cup cream, whipped
1 (9-inch) graham cracker crust

Melt marshmallows in cream over VERY LOW heat, stir until well blended. Remove from heat; stir in Mai Tai mix and rum. Fold in whipped cream. Spoon into crumb crust. Freeze until firm.

Pie may be garnished with additional graham cracker crumbs and maraschino cherries.

NOTE: If you make a few different flavored ones, I would suggest coloring them in different colors, so you know which is which! Enjoy!

Mama's Lemon Sponge Pie

Makes one 8-inch pie.

1 cup granulated sugar
1 tablespoon butter
2 heaping teaspoons flour
Juice from one lemon
(or just a bit less than 1/4 cup)
2 egg yolks
1 cup milk

Mix together all the above ingredients in order.

Beat egg whites until stiff; fold into lemon mixture. Pour into unbaked pie shell. Bake at 325 degrees F for approximately 45 minutes.

Now when I made it (I goofed)I forgot an ingredient...the milk...so when I made it the second time I added it...and honestly I preferred it without it....though I think I'll try it again...but use 1/2 cup milk and see how I like that.. The one I made had a wonderful lemon filling...the crust did get baked well...and there was a crusty type topping...really good actually...and a lot cheaper than the bought variety for sure..

For a 10 inch pie...(which isn't in a frozen crust) you just add 1/2 more of every ingredient...and of course it would have to bake longer...

Maple Syrup Pie

1 cup fresh maple syrup
1/2 cup milk
1/2 cup light cream
1 tablespoon sweet butter
1 tablespoon vanilla extract
3 egg yolks, beaten
1 (9-inch) baked pie shell

Pour maple syrup in small saucepan and bring to boiling point. Add milk and cream; stir and cook over low heat. Do not boil. Add butter, vanilla extract and eggs; mix and cook over low heat until mixture thickens.

Pour mixture into baked pie shell. Set aside.

Preheat oven to 180 degrees F.

Meringue

3 egg whites
1/2 cup granulated sugar

Place egg whites and sugar in double boiler. Mix with electric beater at low heat until mixture forms peaks. Spread mixture over pie and cook in oven until meringue is brown.

Matthew Houser's Pumpkin Pie (Grange Fair Winner)

Shell

3 cups flour

1 cup plus 3 tablespoons butter flavored shortening

5 to 8 tablespoons full of ICE COLD water

Filling

1 1/2 cups granulated sugar

1 teaspoon salt

2 1/2 teaspoons ground cinnamon

4 eggs

1 (29 ounce) can pumpkin

2 (12 ounce) cans evaporated milk

Dough: Mix flour, salt and shortening until crumbly and add water by tablespoon until dough is easy to handle. Recipe provides a generous amount of dough to make rolling out easier.

Divide dough in half and roll out each portion to line an 8 inch pie pan. Lay the crust in the pie pans, trim the edges and fold them under.

Filling: Combine the sugar, salt and cinnamon and add the eggs, mixing well. Stir in the pumpkin and milk and mix well.

Pour half the filling into each pie shell and bake 15 minutes at 425 degrees F. Then reduce the heat to 350 degrees and bake 40 to 45 minutes longer.

Final Comments: Makes 2 pies – From CDT Wens 30th 2000

PS. Why no other spices? Well Matt doesn't like nutmeg or allspice.

Phil's Note: IF sending to a group Please be sure to credit Matt and the CDT. Thanks.

Million Dollar Pie

2 cups confectioners' sugar
1/2 cup (1 stick) margarine
2 eggs
1 (8 ounce) container Cool Whip®
1 cup drained crushed pineapple
1 cup chopped pecans
Green food coloring
Graham cracker crust

Beat confectioners' sugar, margarine and eggs together until smooth and well blended. Add remaining ingredients. Pour into a graham cracker crust and chill.

Naples Chocolate Cheese Pie

Chocolate Crumb Crust

1 (8 1/2 ounce) package chocolate wafers, crushed

1/3 cup butter, melted

1/4 cup granulated sugar

Mix the crumbs, butter and sugar until blended. Press the mixture firmly into the bottom and sides of a 9 1/2-inch pie plate. Refrigerate while preparing the filling.

Chocolate Filling

8 ounces semisweet chocolate pieces

2 eggs

2/3 cup granulated sugar

16 ounces cream cheese, softened

1 teaspoon vanilla extract

1/8 teaspoon salt

2/3 cup sour cream

Sweetened whipped cream (optional)

Preheat oven to 350 degrees F. Melt chocolate and set it aside to cool slightly.

Combine eggs and sugar in a food processor or mixer bowl and process or beat at high speed until the sugar is dissolved. Cut the cream cheese in chunks, and process or beat it in until well mixed. Add the chocolate and blend it in well, then the vanilla extract, salt and sour cream. Pour the filling into the crumb crust. Bake 1 hour or until a wooden pick inserted in the center comes out clean, but moist. Set the pie on a rack to cool, then refrigerate several hours or overnight.

Serve with whipped cream, or set each wedge of the pie on a pool of custard sauce flavored with vanilla, brandy or orange-flavored liqueur on the dessert plate.

Nesselrode Pie

3 egg whites
1/4 cup granulated sugar
3/4 cup coarsely chopped blanched almonds, toasted
1/3 cup maraschino cherries, cut into fourths
2 tablespoons maraschino cherry syrup
1 teaspoon vanilla extract
1/3 cup sifted confectioners' sugar
1 1/2 cups heavy cream, whipped
1 recipe Vanilla Wafer Crust

Beat the egg whites until foamy, add the granulated sugar gradually and beat until stiff. Fold in the almonds cherries, cherry syrup and vanilla extract. Fold confectioners' sugar into whipped cream; fold into the first mixture. Pour into Vanilla Wafer Crust and freeze firm. Garnish top with cherry poinsettias and gumdrop holly leaves.

Vanilla Wafer Crust

1 1/4 cups fine vanilla wafer crumbs
1/3 cup melted butter

Combine crumbs and butter. Press into buttered 9-inch pie plate; chill until firm, about 45 minutes.

Cherry poinsettias: The stem mark of maraschino cherry will be the center of flower. Holding cherry at stem end, use sharp scissors to snip it in sixths from opposite end not quite through. Spread "petals" out around stem mark.

Gumdrop holly leaves: With rolling pin, roll green gumdrops to 1/8 inch on a little sugar between sheets of wax paper. Snip out holly-leaf shapes.

Serves 6.

No-Crust Fudge Pie

1/3 cup butter
3 (1 ounce) squares unsweetened chocolate
2 cups granulated sugar
4 eggs, well beaten
1/4 teaspoon salt
1 teaspoon vanilla extract
2/3 cup finely chopped nuts
Vanilla ice cream or whipped cream

Melt butter and chocolate together over low heat. Stir in sugar; blend beaten eggs with chocolate mixture. Add salt, vanilla extract and nuts. Pour into a well-greased 9-inch glass pie plate. Bake at 350 degrees F for 45 minutes.

Serve with vanilla ice cream or whipped cream.

Oatmeal Pie

3 eggs
2/3 cup granulated sugar
1 cup light brown sugar, loosely packed
1 teaspoon vanilla extract
1/2 cup milk
2 tablespoons butter, softened
2/3 cup quick-cooking rolled oats, uncooked
2/3 cup flaked coconut
1/2 cup chopped pecans
1 (9-inch) deep-dish or 1 (10-inch) pie shell, unbaked
Vanilla ice cream
Caramel Sauce

With mixer, combine eggs, sugars, vanilla extract, milk and butter; mix until well blended. Stir in oats, coconut and pecans; stir to mix well. Pour into unbaked pie shell.

Bake in a 350 degree F oven 45 minutes, or until pie is set and lightly browned.

Serve with vanilla ice cream and caramel sauce.

Caramel Sauce

12 to 14 light (vanilla) caramels
1/4 cup half-and-half or light cream
1 tablespoon butter

Combine caramels, half-and-half and butter in a glass bowl. Microwave on medium power for 30 seconds. Stir. Continue microwaving until melted, stirring every 30 seconds, until smooth.

Serve warm caramel sauce over oatmeal pie.

Old Fashioned Cracker Pie

Beat 3 egg whites until foamy; add 1 teaspoon of cream of tartar – then 1 cup sugar – Beat until stiff.

Crush 16 saltine crackers, add to egg whites.

Add 1 cup of chopped pecans.

Put in buttered pie plate (glass works best) and bake for 25 minutes at 350 degrees (the top should be slightly brown).

Cool well,

Spread 3 tablespoons pineapple preserves on top with 1/2 pint of whipping cream/Cool Whip. If you make your own whipping cream, add a little sugar and vanilla extract.

Open Range Shoofly Pie

2 cups all-purpose flour
1/2 cup granulated sugar
1/2 cup solid shortening
1 cup light molasses
1 teaspoon baking soda
1 cup boiling water

Preheat oven to 375 degrees F.

Mix flour, sugar and shortening. Blend with a pastry knife until crumbly, resembling oatmeal. Place the mixture in a greased pie pan and spread evenly on the bottom and up the sides, being careful not to compress the mix.

Blend molasses, baking soda and boiling water. Carefully pour over the crumbs. Bake for 45 minutes. The sides will be slightly puffy when done. Cool before serving.

Orange Pie Circa 1880s

5 small oranges, peeled and sliced in rounds

5 tablespoons granulated sugar

1 1/2 teaspoons cinnamon

Pastry for 2-crust pie

Preheat oven to 425 degrees F. Line pie tin with one pastry crust. Fill pastry crust nearly to top of pie tin with sliced oranges. Sprinkle sugar, then cinnamon, over the oranges and top with second pastry crust. Bake at 425 degrees F for 15 minutes.

Reduce oven temperature to 350 degrees F and continue baking 35 more minutes.

Yield: 4 to 6 servings

Orangesicle Pie

1 (14 ounce) can sweetened condensed milk
4 egg yolks
1/2 cup orange juice
1 tablespoon grated orange peel
1 (6 ounce) prepared graham cracker crumb pie crust
3 ounces cream cheese, softened
1/3 cup confectioners' sugar
1/4 cup sour cream
1/4 teaspoon vanilla extract
1 (11 ounce) can mandarin oranges, drained

Heat oven to 325 degrees F.

In a large bowl, combine sweetened condensed milk, egg yolks, orange juice and peel; mix well (it will be thin). Turn into crust.

Bake 35 minutes or until a knife inserted near the center comes out clean.

Meanwhile, in a small mixing bowl, combine cream cheese, confectioners' sugar, sour cream and vanilla. Beat until smooth and well blended. Fold in mandarin oranges. Spread mixture evenly on top of pie. Bake 10 more minutes. Cool; chill thoroughly before serving.

Makes 6 to 8 servings.

Oreo Peanut Butter Pie

1 Oreo Pie Crust

1 egg white, slightly beaten

3 ounces cream cheese, softened

2/3 cup granulated sugar

2/3 cup chunky peanut butter

2 tablespoons milk

2 cups prepared whipped topping

**18 Oreo Chocolate Sandwich Cookies, coarsely
chopped (about 2 1/4 cups), divided**

2 tablespoons Planters Cocktail Peanuts, chopped and toasted

Brush pie crust with some egg white; bake at 350 degrees F for 5 minutes. Cool completely.

Beat cream cheese and sugar in large bowl with electric mixer until creamy. Add peanut butter and milk; beat until smooth, about 2 minutes. Fold in whipped topping and 1 3/4 cups chopped cookies. Spread into pie shell; refrigerate overnight.

Sprinkle pie with remaining chopped cookies and toasted nuts to serve.

Makes 8 servings.

Oreo Tailgate Tire Pie

36 Oreo chocolate sandwich cookies, divided

1/4 cup butter, melted

24 Jet-Puffed marshmallows

1/2 cup milk

1 1/2 cups heavy cream, whipped

Oreo cookies, for garnish

Coarsely chop 10 cookies; set aside.

Finely roll 26 cookies. Combine cookie crumbs and butter; press evenly onto bottom and sides of 9-inch pie plate. Refrigerate.

Stir marshmallows and milk in 2-quart saucepan over medium heat until melted and smooth; cool completely. Gently fold 2 cups whipped cream into cooled marshmallows mixture; fold in chopped cookies. Spoon into prepared pie crust. Refrigerate 4 hours or until firm.

Garnish with remaining whipped cream and cookies.

Yields 8 servings, 1 pie.

Peach Amaretto Cheese Pie

1 (9-inch) unbaked pastry shell
8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
2 eggs
3 tablespoons amaretto liqueur
1 1/2 teaspoons almond extract
3 medium peaches, peeled, seeded and sliced or
1 (16 ounce) package frozen peach slices, thawed and well-drained
2 tablespoons peach preserves

Preheat oven to 375 degrees F. Bake pastry shell 15 minutes.

Meanwhile, in large mixing bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, 2 tablespoons liqueur and 1 teaspoon extract; mix well.

Pour into prepared pastry shell. Bake 25 minutes or until center is set. Cool. Arrange peach slices on top of pie.

In small saucepan, combine preserves, remaining 1 tablespoon liqueur and remaining 1/2 teaspoon extract; over low heat, cook and stir until hot.

Spoon over top of pie. Chill. Garnish as desired. Refrigerate leftovers.

Peachy Grits Pies

2 eggs
2/3 cup granulated sugar
1/2 teaspoon vanilla extract
8 ounces cream cheese, softened
2 cups cooked quick grits, cooled thoroughly
2 graham cracker crusts
1 cup sour cream
1 (20 ounce) can peach pie filling

Preheat oven to 350 degrees F.

Combine eggs, sugar, vanilla extract, cream cheese and grits; beat with an electric mixer at high speed for 10 minutes.

Pour batter into the 2 pie crusts and bake for 25 minutes. Remove from oven and let cool for 15 minutes. Meanwhile, increase oven temperature to 400 degrees F.

Mix sour cream and pie filling. Spread half of mixture over each pie. Bake at 400 degrees F for 10 minutes. Cool before serving.

Makes 2 pies.

Peanut Butter Cup Pie

Serves 8.

3/4 cup hot fudge dessert topping, divided
1 (6 ounce) graham cracker crumb crust
1 (8 ounce) container frozen whipped topping, thawed, divided
1 1/4 cups cold milk
1/2 cup creamy peanut butter
2 small boxes vanilla flavor instant pudding mix

Spoon 1/2 cup of the fudge topping into bottom of crust. Gently top with 1/2 of the whipped topping; place in freezer 10 minutes.

Pour milk into large bowl; stir in peanut butter with wire whisk until well blended. Add pudding mixes. Beat with wire whisk 2 minutes or until smooth. (Mixture will be thick.) Gently stir in remaining whipped topping. Spoon over layers in crust. Refrigerate 3 hours or until set.

Drizzle with remaining fudge topping just before serving.

Peanut Butter Meringue Pie

Filling

3 egg yolks (save whites for meringue)
1 cup granulated sugar
2 tablespoons cornstarch
2 cups milk
1/3 to 1/2 cup peanut butter
1/2 teaspoon vanilla extract
1 prepared 9-inch pie shell

Beat the egg yolks with an electric mixer until thick and lemon colored. Combine sugar and cornstarch in a small bowl. Add to egg yolks and beat until creamy. Stir in milk and peanut butter. Transfer to top of double boiler or saucepan. Cook over low heat, stirring constantly until the pudding has thickened and the peanut butter has blended into the mixture. Stir in vanilla extract. Pour into the pie shell.

Meringue

3 egg whites
1 tablespoon water
1/4 teaspoon cream of tartar
3 tablespoons granulated sugar

Beat the egg whites and water with an electric mixer on med. speed until foamy. Add cream of tartar and beat on high speed until soft peaks form. Gradually adding sugar, continue to beat until stiff peaks form. Spread meringue over filling, making sure to spread slightly onto crimped edge of pie crust to seal filling. Bake at 350 degrees F for 10 to 12 minutes or until meringue is light brown.

Peanut Butter Pie

5 heaping tablespoons creamy peanut butter
12 ounces cream cheese (at room temperature)
1/2 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
1 regular size container frozen whipped topping, thawed
1 prepared chocolate graham cracker pie crust

Mix all ingredients together with an electric mixer. Put into pie crust. Cool in refrigerator for several hours or overnight.

Garnish with shaved dark chocolate.

Peanut Butter Puddin' Pie

1 graham cracker pie crust
1/2 to 1 cup peanut butter, creamy or nutty
1 cup powdered sugar
1 large box Jell-O vanilla instant pudding
Cool Whip
Chocolate syrup (optional)

Mix peanut butter and powdered sugar into a small bowl with fingers until peanut butter becomes crumbly. You may need to add more powdered sugar as you go along. Sprinkle the peanut butter crumbles to cover the bottom of pie crust. Don't throw away the leftovers!

Prepare pudding as directed on box for pie filling. Pour pudding into pie shell. Put pie in freezer or fridge for about a 1/2 hour or until pudding has set.

Cover pudding with a layer of Cool Whip. Sprinkle with some remaining peanut butter crumbles. Swirl some chocolate syrup over the top and VOILA!

Peanut Butter Silk Pie

Makes 8 servings.

8 ounces cream cheese, softened
1 cup granulated sugar
1 cup creamy peanut butter
1 tablespoon melted butter or margarine
1 teaspoon vanilla extract
1 cup heavy cream, beaten until stiff

Crust

1 (9-inch) prepared chocolate cookie-crumb crust

Topping

1 cup semisweet chocolate chips
3 tablespoons brewed coffee
Chopped peanuts, for garnish

Beat cream cheese, sugar, peanut butter, butter or margarine and vanilla extract in large mixing bowl until creamy. Gently fold in half the beaten cream, then fold in remaining cream until blended. Spread filling in crust; smooth top.

For topping, combine chocolate chips and coffee in microwave-proof bowl. Cover with plastic wrap. Microwave on HIGH for 1 to 2 minutes; stir until smooth. Cool chocolate slightly, then pour over top of filling. Refrigerate pie 1 hour until chocolate is firm, then cover loosely and refrigerate overnight. Sprinkle with chopped peanuts.

Pina Colada Pie

1 small container Cool Whip
1 can Eagle Brand sweetened condensed milk
1 can frozen pina colada mix

Mix together and pour into graham cracker crust. Let set for 2 to 3 hours in refrigerator.

Pink Lemonade Pie

1 (6 ounce) can frozen pink lemonade, thawed
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) can crushed pineapple, undrained
1 cup chopped walnuts
Few drops red food coloring
1 (12 ounce) container frozen whipped topping, thawed
2 (9-inch) graham crackers crusts or 1 graham crust,
in the bottom of a 13 x 9-inch baking pan

Mix lemonade with milk; add pineapple, nuts and food coloring. Fold in whipped topping. Pour into crusts. Refrigerate 3 to 4 hours.

Makes 16 servings.

NOTE: May also be frozen. Let stand at room temperature for a few minutes before serving.

Pistachio Banana Cream Cheese Pie

1/2 cup granulated sugar
1/4 cup vegetable shortening
1 egg
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 ripe bananas, mashed
1/4 teaspoon vanilla extract
1 cup chopped pistachio nuts, divided
3 ounces cream cheese
2 tablespoons confectioners' sugar
2 tablespoons semisweet chocolate chips, melted

Preheat the oven to 350 degrees F. Coat a 9-inch pie plate with nonstick cooking spray.

In a large bowl, with an electric beater, cream together the granulated sugar and shortening until light and fluffy. Add the egg and beat thoroughly. Gradually blend in the flour, baking soda, and salt. Beat in the mashed bananas and vanilla extract until smooth. Fold in 3/4 cup of the chopped pistachios. Spread the mixture into the pie plate. Bake for 20 to 25 minutes, or until a wooden pick inserted in the center comes out clean. Let cool for 30 minutes.

In a medium bowl, beat the cream cheese and confectioners' sugar until fluffy. Spread evenly over the top. Drizzle with the melted chocolate and sprinkle with the remaining 1/4 cup pistachios.

Quick and Easy Lemon Pie

1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 tablespoon grated lemon peel
2 drops yellow food coloring optional
1 (8 ounce) carton frozen whipped topping thawed
1 (9-inch) graham cracker crust
Mint leaves and lemon peel strips (optional)

In a bowl, combine milk, lemon juice, grated lemon peel and food coloring if desired. mix until smooth (mixture will start to thicken). Fold in whipped topping and mix to combine. Spoon into crust and spread evenly mounding to the center. Chill until you are ready to serve.

Garnishing this pie with mint leaves and lemon peel strips(or you can sprinkle with grated rind from lemon) makes it very appetizing. Refrigerate leftovers, if there is any left.

Raspberry Mousse Cookie Pie

1 package frozen raspberries, thawed
1 small box raspberry flavor gelatin
2 cups hot water
16 large marshmallows
24 lemon wafer cookies
1 cup whipping cream
Nuts (for garnish)

Drain raspberries; set berries aside.

Combine juice, gelatin and hot water in medium-size saucepan; stir until gelatin dissolves. Add marshmallows; cook over medium heat stirring often until marshmallows melt completely, pour into large bowl. Chill until mixture is thick and syrupy.

While gelatin chills, line bottom and sides of an 9-inch pie plate with cookies. Beat thickened gelatin with an electric mixer until it doubles in bulk, turns light pink and mounds slightly when dropped from spoon. Very gently fold in raspberries. If mixture gets too soft, chill a few minutes. Beat cream until stiff. Fold gently into raspberry mixture, then spoon into cookie crust. Chill until set, and garnish with nuts.

Raspberry Pie with Coconut Crust

Crust

1 1/4 cups flour
1/2 cup firmly packed brown sugar
1/2 cup butter
1/2 cup flaked coconut

Filling

1 egg
1/3 cup granulated sugar
8 ounces cream cheese
1 teaspoon vanilla extract
1/2 cup chopped walnuts or pecans
1 1/2 cups raspberries

Sauce

1/2 cup granulated sugar
2 tablespoons cornstarch
1/2 cup water
1/2 cup raspberries (pureed)
1 tablespoon lemon juice

Crust: Blend flour, sugar and butter; mix in coconut. Set aside 1/2 cup of mixture and press the remainder into a buttered 10-inch pie pan. Bake at 350 degrees F for 12 to 15 minutes or until light brown.

Filling: Combine egg, sugar, cream cheese and vanilla extract; blend well. Spread into hot baked crust. Bake at 350 degrees F for 10 minutes.

Crush raspberries slightly and spread over cream cheese layer. Sprinkle with chopped nuts and reserved crumbs. Bake for 15 minutes at 350 degrees F. Cool. Cut into wedges and serve with raspberry sauce.

Sauce: Cook, stirring until thickened. Remove from heat and stir in lemon juice. Serve warm or cool over each piece of torte.

Raspberry Swirl Cheesecake Pie

Pastry for single-crust pie (see recipe)
2 (8 ounce) packages cream cheese, softened
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
2 eggs
3 tablespoons raspberry jam (with or without seeds)
Sweetened whipped cream for accompaniment

Preheat oven to 425 degrees F (220 degrees C).

Prepare pastry shell and line with a double thickness of heavy-duty foil and bake for 5 minutes, remove foil and bake 5 minutes longer. Remove from the oven; reduce heat to 350 degrees F (175 degrees C).

In a mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add eggs, beating on low speed just until combined. Pour into pastry shell. Stir jam; drizzle over the filling. Cut through filling with a knife to swirl the jam.

Bake for 25 to 30 minutes or until center is almost set. Cool on a wire rack for 1 hour.

Refrigerate overnight.

Let stand at room temperature for 30 minutes before slicing. If desired, serve pie with a dollop of sweetened whipped cream.

Makes 6 to 8 servings.

Razzle–Dazzle Raspberry Pie

1 (7 ounce) jar Marshmallow Crème
1 cup raspberry sherbet
8 ounces (1 container) raspberry yogurt
1/2 cup chopped toasted almonds
2 cups frozen whipped topping, thawed
1 (9–inch) pie shell, baked

Combine Marshmallow Crème and sherbet, mixing with wire whisk until well blended. Stir in yogurt and nuts. Add topping. Pour into pie shell. Freeze until firm and serve.

Ritz Cracker Mock Apple Pie

2-crust pastry
36 Ritz crackers
2 cups granulated sugar
2 cups water
2 teaspoons cream of tartar
2 tablespoons lemon juice
Grated rind of 1 lemon
Butter
Cinnamon

Break crackers into pastry crust. Combine water, sugar and cream of tartar and boil gently for 15 minutes. Add lemon juice and rind. Cool.

Pour filling over the crackers. Dot with butter and sprinkle with cinnamon. Cover with the top crust. Cut slits in the top crust. Bake at 425 degrees F for 30 to 35 minutes.

Serve with "cheese apples." Roll small balls of cheese in paprika. Insert a whole clove in each for the stem.

Rocky Road Pie

1 (18.25 ounce) box Betty Crocker
SuperMoist chocolate fudge cake mix
2/3 cup water
3 tablespoons vegetable oil
2 eggs
1 3/4 cups chilled whipping cream
2/3 cup miniature marshmallows
2/3 cup coarsely chopped walnuts
1/2 cup semisweet chocolate chips

Chocolate Glaze

1 tablespoon whipping cream
1 teaspoon butter or margarine
1 ounce coarsely chopped semisweet chocolate

Preheat oven to 350 degrees F. Grease and dust a 9-inch pie plate with sugar.

Reserve 1 2/3 cups lightly packed dry cake mix. Beat remaining cake mix, the water, oil and eggs in medium bowl on low speed, scraping bowl constantly, for 30 seconds. Beat on medium speed, scraping bowl frequently, for 2 minutes. Spread in pie plate. Bake until cake springs back when touched lightly in center, 30 to 35 minutes; cool completely.

Beat whipping cream and reserved dry cake mix until stiff. Fold in marshmallows, walnuts and chocolate chips. Spread over cooled cake.

Prepare Chocolate Glaze. Heat whipping cream, butter or margarine and chocolate over medium heat, stirring frequently, until chocolate is melted and smooth. Immediately drizzle over top. Refrigerate at least 2 hours before serving.

Refrigerate any remaining dessert.

High Altitude Directions (3500 to 6500 feet): Preheat oven to 375 degrees F. Use 10-inch pie plate. Stir 3 tablespoons Gold Medal all-purpose flour into cake mix (dry). Increase water to 3/4 cup plus 3 tablespoons; decrease oil to 2 tablespoons. Bake 25 to 30 minutes. Beat whipping cream mixture until soft peaks form.

Shoo–Fly Pie (Pennsylvania Dutch)

Pastry for a 1–crust pie

Crumb Mixture

3/4 cup flour

1/2 teaspoon cinnamon

1/8 teaspoon each nutmeg, ginger and cloves

1/2 cup firmly packed brown sugar

1/2 teaspoon salt

2 tablespoons shortening

Filling

1/2 tablespoon baking soda

1/2 cup molasses

3/4 cup boiling water

1 egg yolk, beaten well

Line a 9–inch pie pan with pastry. Refrigerate while you prepare the Crumb Mixture and Filling. Combine flour with brown sugar, salt and spices. Pinch in the butter until the mixture looks mealy. set aside.

Stir baking soda, molasses and egg yolk into boiling water and let cool completely. Put one–third of the Crumb Mixture into the unbaked pie shell. Add liquid, then sprinkle top with remaining crumbs and bake at 400 degrees F for about 10 minutes or until crust begins to brown. Turn oven to 325 degrees F and bake until the center is a bit firm, about 30 minutes.

Sinful Brownie Pie

1 box brownie mix
1/2 cup chopped walnuts
1/2 cup chopped chocolate chips
1/2 cup miniature marshmallows
1 small box chocolate pudding
2 cups Cool Whip

Prepare brownie mix as directed on the box. Use 9-inch round pie plate to bake the brownies.

Prepare chocolate pudding as the box directs for a pie. Set aside 1 cup of the Cool Whip and mix remaining 1 cup Cool Whip with prepared chocolate pudding. Fold in miniature marshmallows, all chocolate chips (except for approximately 2 tablespoons) and all chopped walnuts (except for approximately 2 tablespoons).

After the brownies are cool, spread chocolate pudding–Cool Whip mixture on top as if you were icing a cake. Sprinkle remaining chocolate chips and walnuts to garnish. Refrigerate for approximately 1 hour.

Serve with remaining Cool Whip.

S'More Meltaway Pie

Makes 8 servings.

**20 squares Honey Maid Honey Grahams,
finely crushed (about 1 1/2 cup)
1/3 cup butter or margarine, melted
1 (12 ounce) jar hot fudge sauce, divided
1 pint vanilla ice cream, slightly softened
16 Jet-Puffed Marshmallows, halved**

Mix graham crumbs and butter or margarine until well combined. Press firmly on bottom and side of 9-inch metal pie plate.

Bake at 350 degrees F for 10 minutes or until lightly browned. Cool completely.

Carefully spread about half the fudge sauce over the bottom of the crust. Spread with softened ice cream. Freeze, covered, for 5 to 6 hours or until firm.

When ready to serve, preheat broiler and remove pie from freezer. Place marshmallow halves, cut-side down, on top of pie. Broil 4 inches from heat source until marshmallows are golden brown and puffed, about 2 minutes. Serve immediately with remaining fudge sauce.

S'More Pie

**2 cups (12 ounce package) NESTLE TOLL HOUSE
Semi-Sweet Chocolate Morsels, divided**
3 cups miniature marshmallows, divided
1/3 cup milk
2 cups heavy whipping cream
1 prepared 8-inch (6 ounce) graham cracker crumb crust

Heat 1 3/4 cups morsels, 1 cup marshmallows and milk in medium, heavy-duty saucepan over low heat, stirring until marshmallows are melted (do not overheat). Pour into large bowl. Cool to room temperature.

Whip cream in small mixer bowl until stiff peaks form. Fold 3 cups whipped cream and remaining marshmallows into chocolate mixture. Spoon into crust; swirl top. Garnish with remaining whipped cream and remaining morsels.

Serves: 10

S'Mores Truffle Pie

1 graham cracker pie crust
2/3 cup whipping cream
12 ounces semisweet chocolate chunks
2 cups miniature marshmallows
1/4 cup milk
8 ounces whipped topping, thawed, or 2 half-pints
whipping cream, whipped

Microwave 2/3 cup whipping cream in bowl on HIGH for 1 1/2 minutes. Add chocolate; let stand 2 minutes. Whisk until chocolate is melted and smooth. Pour into crust; refrigerate 30 minutes.

In separate bowl, microwave marshmallows and milk on HIGH for 1 1/2 minutes, stirring after 1 minute. Refrigerate for 15 minutes.

Stir in whipped topping or whipped cream. Spread over chocolate mixture in pie crust. Refrigerate 3 hours.

Sprinkle with marshmallows, chocolate shavings, miniature chips or cocoa powder to garnish.

Sour Cream Lemon Pie

2/3 cup granulated sugar
3 tablespoons cornstarch
1 cup milk
Yolks from 3 large eggs
1 teaspoon finely grated fresh lemon peel
1/4 cup lemon juice
1/2 stick (1/4 cup) butter or margarine
(not spread), cut in small pieces
1 cup sour cream
One 9-inch pie shell, baked and cooled
Whipped cream or whipped topping

Mix sugar and cornstarch in a medium-size saucepan. Whisk in milk until smooth, then yolks until blended. Stir in lemon peel and juice.

Add butter and whisk constantly over medium heat 5–7 minutes, just until boiling. Remove from heat and stir 1 minute longer. Cover surface with plastic wrap to keep a skin from forming. Cool to room temperature.

Stir in sour cream until well blended. Pour into pie shell. Cover loosely and refrigerate at least 6 hours until set, or up to 2 days.

Shortly before serving, garnish with whipped cream/topping.

Southern Fried Chocolate Pies

2 cups all-purpose flour
1 teaspoon salt
1/2 cup vegetable shortening
1/3 cup cold water
3/4 cup granulated sugar
1/2 cup unsweetened cocoa powder
1/2 cup (1 stick) cold margarine
Vegetable oil *

* Use peanut or safflower oil or solid vegetable shortening for frying.

Crust: sift flour and salt together; cut in the shortening with a pastry blender or 2 knives, until mixture resembles coarse cornmeal. Add ice water a little at a time while tossing with a fork, until dough holds together. Do not get too moist. Roll out dough to 1/8 inch thick. Cut into circles about five inches in diameter.

Mix cocoa powder with the sugar. Place 2 to 3 tablespoons of this mixture onto one half of the circle and place 3 very thin slices of cold margarine on top. Fold opposite side over mixture and seal with a fork dipped in flour.

Pour oil to a depth of about 1/2 inch in a cast iron skillet. Heat over medium-high heat until very hot. Place pies in a single layer in oil and fry, turning to brown each side.

Serve hot, warm, or cold.

Southern Moon Pies

Cookie Crusts

1/2 cup butter, softened
1 cup granulated sugar
1 egg
1 cup evaporated milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder

Marshmallow Filling

1/2 cup butter, softened
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 cup Marshmallow Crème

Preheat oven to 400 degrees F. Lightly grease a cookie sheet.

Cookie Crusts: In a large mixing bowl, cream together 1/2 cup butter and sugar. Add egg, evaporated milk and vanilla extract. Mix well.

In a separate bowl, mix together flour, salt, cocoa powder, baking soda and baking powder. Add flour mixture slowly to sugar mixture while stirring. Mix just until all ingredients are combined.

Drop the dough onto greased cookie sheet by rounded tablespoonsful. Leave at least 3 inches in between each one; dough will spread as it bakes.

Bake for 6 to 8 minutes, until firm when pressed with finger. Allow to cool at least one hour before filling.

Marshmallow Filling: In a medium mixing bowl, blend together 1/2 cup butter, confectioners' sugar, vanilla extract and Marshmallow Crème. Mix until smooth. Assemble pies by spreading 1 to 2 tablespoonsful of filling on flat side of a cookie crust, then covering filling with flat side of another cookie crust.

Stained Glass Pie

1 small box orange gelatin
1 small box lime gelatin
1 small box cherry gelatin
1 small box lemon gelatin
1 cup pineapple juice
1/4 cup granulated sugar
1/2 pint whipping cream
3 graham cracker crusts

Two days before serving, prepare the orange, lime, and cherry gelatin separately with 1/2 cup hot water and 1/4 cup cold water for each box. Congeal overnight.

The next day heat, until melted, the box of lemon gelatin, 1 cup of pineapple juice and 1/4 cup sugar. Cool.

Whip whipping cream; blend with lemon gelatin mixture. Cut the orange, lime and cherry gelatin into very small pieces; add to whipped cream mixture. Pour into pie crusts. Refrigerate overnight.

Cut each pie into 8 equal pieces.

Strawberry Marshmallow Pie

16 marshmallows
2 tablespoons strawberry juice
2 egg whites
1/4 teaspoon salt
1/4 cup granulated sugar
3/4 quart vanilla ice cream
1 cup fresh strawberries, sliced
Few drops red food color
1 baked (9-inch) pie shell

Melt marshmallows in strawberry juice over low heat, folding with spoon until mixture is smooth. Add food color; cool.

Combine egg whites and salt; beat until frothy. Add sugar gradually; beat until they hold hard stiff peaks and glossy. Gently whip in cooled marshmallow mixture. Fill pie shell with ice cream, spreading evenly; cover with strawberries. Top with marshmallow mixture, swirling attractively. Immediately put under broiler to brown lightly. Put a few nice strawberries in swirls; serve at once.

Sweet Potato Pie

3 medium sweet potatoes
1 cup granulated sugar
2 tablespoons butter
1 teaspoon vanilla extract
3/4 cup cream (Carnation)
1/4 teaspoon cinnamon
1/4 teaspoon allspice
1 egg, beaten well

Peel, quarter and boil the sweet potatoes until tender. Pour off water and whip until smooth. Add the remaining ingredients while the whipped sweet potatoes are hot. Mix well.

Pour into a 9-inch pie shell and bake at 350 degrees F until a knife inserted in the middle comes out clean. Bake approximately 35 to 40 minutes.

Sweet Potato Pie with Pecan Topping

1 (9-inch) unbaked pie shell
1 pound sweet potatoes, cooked and peeled
1/4 cup butter or margarine
1 (14 ounce) can sweetened condensed milk
1 teaspoon grated orange rind
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 eggs

Preheat oven to 350 degrees F.

In a large mixing bowl, beat hot sweet potatoes with butter until smooth. Add remaining ingredients except pie shell and Pecan Topping ingredients; mix well. Pour into pie shell.

Bake for 30 minutes. Remove from oven; spoon Pecan Topping evenly over top. Bake 20 to 25 minutes longer or until golden brown. Cool.

Pecan Topping

1 egg
3 tablespoons dark corn (Karo) syrup
3 tablespoons light brown sugar, firmly packed
1 tablespoon butter or margarine, melted
1/2 teaspoon maple flavoring
1 cup chopped pecans

In small mixing bowl, combine egg, corn syrup, brown sugar, butter or margarine and maple flavoring; mix well. Stir in chopped pecans.

Taffy Apple Cheesecake Pie

Filling

2 tablespoons margarine
1/2 cup firmly packed brown sugar
4 medium apples, peeled, cored,
thinly sliced (about 5 cups)
21 caramels, unwrapped
1/4 cup half-and-half
8 ounces cream cheese, softened
1/2 cup firmly packed brown sugar
1/2 teaspoon pumpkin pie spice
1 1/2 teaspoons vanilla extract
1 egg

Crust

1 (15 ounce) Pillsbury Refrigerated Pie Crust

Topping

1/2 cup milk chocolate chips, finely chopped
3/4 cup pecans, finely chopped

Garnish

1 (8 ounce) container frozen whipped topping, thawed
1 teaspoon pumpkin pie spice

In a large skillet over medium-high heat, melt butter and 1/2 cup brown sugar, stirring constantly. Add apples; cook and stir 12 to 15 minutes or until apples are caramel in color and tender. Set aside. Drain, if necessary.

In top of double boiler or in medium heavy saucepan over low heat, melt caramels and half-and-half until mixture is smooth, stirring frequently. Keep warm.

In small bowl, beat cream cheese and 1/2 cup brown sugar until light and fluffy. Add 1/2 teaspoon pumpkin pie spice, vanilla and egg. Beat until blended.

Prepare pie crust according to package directions for one-crust filled pie using 10 inch deep-dish pie pan or 9-inch springform pan. (Refrigerate remaining crust for a later use).

Heat oven to 375 degrees F.

Fold half of caramel mixture into cream cheese mixture. Add apple mixture to remaining caramel mixture; mix well. Spoon apple caramel mixture into crust-line pan. In small bowl, combine topping ingredients; reserve 2 tablespoons mixture. Sprinkle remaining topping over apple mixture. Top with caramel cream cheese mixture.

Bake at 375 degrees F for 35 to 45 minutes or until deep golden brown and filling is set. Cool completely. Refrigerate 30 minutes or until cold. Fold pumpkin pie spice into whipped topping. Pipe or spoon mixture onto pie; sprinkle with reserved 2 tablespoons topping. Store in refrigerator.

Serves 8 to 10

Tears on My Pillow Pie

1/3 cup butter, melted
1 1/2 cups firmly packed brown sugar
2 eggs
1 tablespoon all-purpose flour
1/2 cup evaporated milk
1 (9-inch) unbaked pie shell

In a large bowl beat together the butter, brown sugar, eggs, flour and milk until well blended. Pour the filling into the pie shell. Bake in a 350 degrees F oven for 35 minutes.

Turn off the oven and leave the pie for 45 minutes to 1 hour.

Serves 6 to 8.

Toffee Mallow Dream Pie

1/3 cup butter
1 cup all-purpose flour
1/3 cup diced toasted almonds
2 tablespoons honey

Toffee Filling

1 cup heavy cream
1 (7 ounce) jar Marshmallow Crème
5 (3/4 ounce) Heath bars, crushed

Melt butter in skillet. Add flour, almonds and honey; cook over medium heat stirring constantly until mixture begins to brown (3 to 4 minutes). Set aside 1/3 cup. Press remaining into bottom and sides of 8-inch pie pan. Cool.

Whip cream until stiff. Fold in marshmallow and toffee bars. Spoon into crust. Sprinkle reserved crumb mixture. Chill or freeze until firm.

Garnish with more almonds.

Toll House Pie

2 eggs
1/2 cup flour
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1 cup melted butter, cooled
6 ounces chocolate chips
1 cup walnuts
1 unbaked pie shell

Preheat oven to 325 degrees F.

Beat eggs until foamy. Add flour, sugar and brown sugar. Beat. Blend in butter. Stir in chocolate chips and walnuts. Pour into the shell. Bake for 1 hour.

Transparent Pie

Unbaked pie shell

1/4 cup butter

1 cup firmly packed brown sugar

3 eggs

1/2 cup light corn syrup

1/2 teaspoon salt

Grating of nutmeg or 2 tablespoon lemon juice

Small amount of tart jelly, if desired, for more flavor

Preheat oven to 450 degrees F. Bake pie shell only partially, from 5 to 7 minutes. Allow it to cool.

Reduce oven heat to 375 degrees F. Cream butter and brown sugar. Beat in eggs, one at a time. Stir in remaining ingredients. Fill the shell. Bake the pie about 40 minutes or until a knife inserted in the filling comes out clean.

Serve warm or cold.

Tropical Avocado Pie

1 (3 ounce) box lime or lemon Jell-O
1/4 teaspoon salt
1 cup boiling water
1 (8 3/4 ounce) can crushed pineapple
2 tablespoons lime juice
1 medium avocado, peeled and halved
3 ounces cream cheese, softened
1 cup whipped cream or prepared Dream Whip topping
1 (9-inch) crumb crust

Dissolve Jell-O and salt in boiling water.

Drain pineapple, combining the syrup with lime juice; add cold water to make 3/4 cup. Add to gelatin. Chill until very thick.

Meanwhile, dice half of the avocado. Mash the remaining half until smooth. Blend cheese into mashed avocado until creamy. Fold cheese mixture, diced avocado, pineapple and whipped cream or prepared whipped topping into thickened gelatin. Spoon into crust. Chill until firm.

Garnish with drained pineapple slices or lime slices, if desired.

Turtle Pie

1 cup semisweet chocolate chips, divided
1/4 cup chopped pecans
1 (9-inch) pastry shell, baked
1/4 cup caramel topping
16 ounces cream cheese, softened
3/4 cup confectioners' sugar
2 tablespoons whipping cream
Whipped cream and additional chocolate chips,
pecans and caramel topping for garnish (optional)

Sprinkle 1/4 cup of chocolate chips and pecans into pastry shell. Pour caramel topping over chips and pecans. In a mixing bowl, beat cream cheese and sugar until smooth. In a saucepan over low heat, cook and stir cream and remaining chips until smooth. Gradually add to the cream cheese mixture; mix well. Carefully spread into pastry shell. Garnish as desired.

Yields 8 servings.

Twinkie Pie

Butter

9 Twinkies

3 large eggs, separated

Dash of cream of tartar

1/2 cup granulated sugar

1/2 teaspoon vanilla extract

6 ounces semisweet chocolate chips

1 cup pecans, chopped

1 cup heavy cream, whipped

Butter a square or rectangular Pyrex casserole. Cut 8 Twinkies in thirds, LENGTHWISE, and put one layer on the bottom of the casserole.

Beat egg whites, with the cream of tartar and sugar, adding vanilla extract. Melt chocolate chips in the top of a double boiler. Add egg yolks to chocolate, slowly, continuing to stir over boiling water. Fold chocolate into egg whites. Spread over Twinkies, then sprinkle with about half of the nuts. Layer on more Twinkies, more chocolate, more nuts. Continue layering. Top with whipped cream and a single whole Twinkie. Chill and serve.

Two Layer Key Lime Pie

Serves 8.

4 ounces (1/2 of 8 ounce package) cream cheese, softened
1 tablespoon cold milk
1 tablespoon granulated sugar
2 teaspoons lime juice
1 (8 ounce) container frozen whipped topping, thawed
1 (6 ounce) graham cracker crumb crust
2 cups cold milk
2 small boxes vanilla flavor instant pudding mix
2 teaspoons grated lime peel

Mix cream cheese, the 1 tablespoon milk, sugar and lime juice in large bowl with wire whisk until well blended. Gently stir in 1 1/2 cups of the whipped topping. Spread onto bottom of crust.

Pour the 2 cups milk into a large bowl. Add pudding mixes and lime peel. Beat with wire whisk 1 minute (mixture will be thick). Immediately stir in remaining whipped topping. Spread over cream cheese layer. Refrigerate 4 hours or until set.

Garnish with additional whipped topping and lime slices. Store leftover pie in refrigerator.

Vanilla Filled Sweet Potato Pie

1 small box vanilla pudding
2 eggs
1/2 cup evaporated milk
1/2 cup granulated sugar
2 teaspoons cinnamon
1/2 cup clear Karo syrup
3 medium sweet potatoes
1/4 cup (1/2 stick) butter
1/2 cup brown sugar
2 teaspoons nutmeg
2 teaspoons vanilla extract
1 deep dish pie shell

Prepare vanilla pudding according to package directions; set aside.

Boil and mash sweet potatoes. Melt butter. Mix together the sweet potatoes, butter, eggs, milk, both sugars, nutmeg, cinnamon, vanilla extract and syrup. Place a shallow layer of pie mixture into pie crust shell. Next, place a layer of vanilla pudding over the pie mixture. Fill the remaining space in the pie shell with pie mixture. Bake at 350 degrees F for 30 minutes or until done.

Vinegar Pie

Pastry for 1-crust pie

1/4 cup all-purpose flour

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

1/2 teaspoon allspice

1/2 teaspoon cloves

Dash of salt

4 egg yolks

2 egg whites

1 cup granulated sugar

1 cup sour cream

3 tablespoons melted butter

3 tablespoons cider vinegar

1 cup coarsely chopped walnuts

1 cup raisins

Prepare pastry and line a 9-inch pie pan. Chill while you make the filling.

Sift together flour, spices and salt. Set aside.

Beat egg yolks thoroughly. Wash and dry the beater, then beat the 2 whites until they stand in peaks. Gently fold sugar into egg whites and stir into yolks. Add flour mixture alternately with the sour cream.

Combine butter, vinegar, nuts and raisins and stir into the filling. Pour into pie shell and bake at 450 degrees F for 10 minutes. Reduce heat to 400 degrees F and bake 5 minutes. Then reduce the heat to 350 degrees F and continue baking for about 15 minutes or until filling is set. Cool.

Serve with whipped cream.

Yogurt Pie

2 (8 ounce) cartons favorite flavor yogurt

1 (8 ounce) container Cool Whip®

Mix well and put into a graham cracker crust. Put into the freezer.

Bacon, Lettuce and Tomato Pie

12 slices bacon, fried crisp and crumbled

1 cup shredded cheese

1/2 cup milk

1/2 cup mayonnaise

Chopped onion to taste

4 eggs

1 cup Bisquick

Salt and pepper to taste

Butter a 9-inch pie pan. Layer bacon crumbs on bottom and cheese on top. Beat remaining ingredients until smooth. Pour over top. Bake at 400 degrees F for 30 to 35 minutes.

Cool 5 minutes. Garnish with mayonnaise, lettuce, tomato and bacon.

Baked Spaghetti Pie

2 pounds spaghetti
2 pounds ricotta cheese
1/2 cup whole milk
3 large eggs
1 pound ground beef
1 pound spicy Italian sausage
1/2 cup spaghetti sauce
1 pound Provolone cheese, sliced thin
1/2 cup Romano cheese, grated

Preheat oven to 475 degrees F.

In a large pan, boil spaghetti 20 minutes; drain and set aside. Mix ricotta, milk and eggs together in a small bowl; add to spaghetti and stir together. Press into a 13 x 9-inch baking pan until compact and even. Cook ground beef and sausage in a large skillet. Drain fat, removing as much as possible.

Stir in spaghetti sauce. Spread evenly over spaghetti base in pan. Layer slices of Provolone over meat mixture, then add the grated Romano on top of that. Bake 20 minutes.

Barbecue Tamale Pie

Makes 6 servings.

Using packaged containers of prepared shredded barbecue speeds up this delicious casserole which is a cross between a potpie and shepherd's pie.

2 (20 ounce) containers shredded barbecued pork, chicken or beef
1 cup all-purpose flour
1 cup yellow cornmeal
1 tablespoon granulated sugar
2 teaspoons baking powder
1 teaspoon salt
3/4 cup milk
3 tablespoons butter, melted
1 egg, beaten

Preheat oven to 400 degrees F. Butter an 8-inch square baking dish. Spread the barbecue in the prepared pan.

Mix the flour, cornmeal, sugar, baking powder and salt in a large bowl.

Whisk the milk, butter and egg in a small bowl. Add to flour mixture and stir just until combined.

Drop cornmeal mixture over meat by spoonfuls. Spread to cover completely. Bake 10 minutes. Reduce oven temperature to 350 degrees F. Bake until topping is cooked through, about 30 minutes.

Serve hot.

BLT Brunch Pie

1 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 cup shortening
1/2 cup sour cream *

Combine first 4 ingredients; cut in shortening until crumbly. Stir in sour cream. Cover; refrigerate 30 minutes. Press pastry into a 9 inch pie plate. Bake at 375 degrees F for 10 minutes. Cool completely.

Filling

3/4 cup mayonnaise *
1 cup shredded Cheddar cheese
1 (4 1/2 ounce) can mushroom stems and pieces, drained
8 bacon strips, cooked and crumbled
1 tablespoon chopped green pepper
1 tablespoon chopped onion
3 medium tomatoes, sliced

Combine mayonnaise, Cheddar cheese, mushrooms, bacon, green pepper and onion. Layer half of the tomatoes in crust; top with half of the mayonnaise mixture. Repeat layers. Bake at 350 degrees F for 30 to 35 minutes or until golden brown. Refrigerate leftovers.

6 to 8 servings

* Reduced-fat or fat-free sour cream and mayonnaise may not be substituted.

Canadian Meat Pie

3 pounds fresh lean pork, ground
2 large onions, thinly sliced
6 medium potatoes, finely diced
2 cups water
2 tablespoons salt
1 1/2 teaspoons sage
1/2 teaspoon cinnamon
1/2 teaspoon cloves
Double pastry for two 9-inch pies *

*** Make a flaky pastry, and make enough so that the crusts are thick.**

Simmer pork, onions, potatoes, water and salt in a pot and simmer for about one hour.

Pour off liquid and fat, returning one cup to meat mixture. Add sage, cinnamon and cloves.

Divide mixture in half and place in pie shells. Cover with top crust and seal edges. Make vents in top and bake at 400 degrees F for 30 minutes.

Canadian Pork Pie (Tourtière)

1 pound ground pork
1/2 pound ground beef
1 medium onion, chopped
1 clove garlic, chopped
1/2 cup water
1 1/2 teaspoons salt
1/2 teaspoon dried thyme leaves
1/4 teaspoon ground sage
1/4 teaspoon pepper
1/8 teaspoon ground cloves
Egg Pastry

Heat all ingredients except Egg pastry to boiling, stirring constantly; reduce heat. Cook, stirring constantly, until meat is light brown but still moist, about 5 minutes. Prepare Egg Pastry.

Preheat oven to 425 degrees F.

Pour meat mixture into pastry-lined pie plate. Cover with top crust; seal and press firmly around edge with fork, dipping flour into flour occasionally to prevent sticking. Cover edge with 3-inch strip of aluminum foil; remove foil during last 15 minutes of baking. Bake until crust is brown, 35 to 40 minutes. Let stand 10 minutes before cutting.

Yields 8 servings.

Egg Pastry

2/3 cup plus 2 tablespoons shortening
2 cups all-purpose flour
1 teaspoon salt
1 egg, slightly beaten
2 to 3 tablespoons cold water

Cut shortening into flour and salt until particles are size of small peas. Mix egg and 2 tablespoons water; stir into flour mixture until flour is moistened, adding remaining tablespoon water if needed. Gather pastry into a ball; divide into halves and shape into 2 flattened rounds. Place one round on lightly floured cloth-covered rolling pin. Fold pastry into quarters; unfold and ease into plate.

Turn filling into pastry-lined pie plate. Trim overhanging edge of pastry 1/2 inch from rim of plate. Roll other round of pastry. Fold into quarters; cut slits so steam can escape. Place over filling and unfold. Trim overhanging edge of pastry 1 inch from rim of plate. Fold and roll top edge under lower edge, pressing on rim to seal securely.

Chicken Dumpling Pie

3 cups chopped cooked chicken breast
2 (10 3/4 ounce) cans cream of chicken soup, undiluted
1 (10 1/2 ounce) can condensed chicken broth, undiluted
1 (15 ounce) can mixed vegetables, drained
1/2 teaspoon poultry seasoning
2 cups biscuit mix
8 ounces sour cream
1 cup milk

Combine first 5 ingredients in a large bowl, stirring well; pour chicken mixture into a lightly greased 13 x 9 x 2-inch baking dish.

Combine biscuit mix, sour cream, and milk in a medium bowl; spoon over chicken mixture. Bake at 350 degrees F for 50 to 60 minutes or until topping is golden.

Yield: 8 servings.

Chicken Pie with Sweet Potato Crust

Filling

3 cups diced cooked chicken
1 cup sliced cooked carrots
6 small white onions, cooked
1 tablespoon chopped parsley
3 tablespoons flour
1 cup milk
1 cup chicken broth
Salt and pepper to taste

Sweet Potato Crust

2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup shortening
1 cup mashed sweet potato
1 egg, well beaten

Filling: Layer chicken, carrots, onions (quartered) and parsley in greased 2 1/2-quart casserole. Combine flour and a small amount of milk in a saucepan, blending until smooth; gradually stir in remaining milk and chicken broth. Place over low heat; cook until thickened, stirring constantly. Add salt and pepper; pour sauce over chicken and vegetables in the casserole. Cover with sweet potato crust; bake at 350 degrees for about 45 minutes.

Yield: 6 to 8 servings

Sweet Potato Crust: Combine flour, baking powder and salt; cut in shortening until mixture resembles coarse crumbs. Add cold sweet potatoes and egg, blending well. Roll dough out on lightly floured surface to 1/4-inch thick. Place over chicken and vegetables in casserole.

Chicken Pot Pie

Cornmeal Pastry

2 cups unsifted flour
2/3 cup cornmeal
1 1/2 teaspoons each paprika, dill and dry mustard
1/2 cup chilled butter or margarine, cut into pieces
2 tablespoons chilled vegetable shortening

Filling

1 1/2 pounds de-boned and skinned chicken breasts
1/3 cup butter or margarine
1/2 cup unsifted flour
1 cup heavy cream
4 chicken flavor bouillon cubes
1 teaspoon paprika
1 (16 ounce) package frozen broccoli-green
beans-pearl onions and red pepper
combination, thawed
1 (10 ounce) package frozen peas, thawed
1 large egg, beaten with 1 tablespoon water

In food processor, mix flour, cornmeal, 1 teaspoon salt and the spices; add the butter and shortening. Process until mixture resembles crumbs. With motor running, add 1/3 to 1/2 cup ice water so dough forms a ball; remove; flatten slightly. Wrap dough in plastic wrap; chill 30 minutes. On lightly floured board, roll dough to a 16 x 14-inch rectangle. Cut crosswise into 1/2 inch strips; weave together tightly on aluminum foil-lined baking sheet; wrap with plastic wrap. Chill.

In large saucepan, cover chicken with cold water. Bring to boiling. Reduce heat; simmer, uncovered, until chicken is tender. Place on a plate; cover, and refrigerate. Measure poaching liquid to make 3 cups; set aside. In same saucepan, melt butter; blend in flour, and cook, stirring until boiling. Add poaching liquid, cream, bouillon cubes, paprika, 1 teaspoon salt and 1/8 teaspoon pepper. Bring to boiling. Cook, stirring, until thickened.

Preheat oven to 400 degrees F.

Cut chicken into 1-inch cubes. Add to sauce with vegetables. Heat. Spoon into generously greased 2 1/2-quart casserole. Invert pastry over top of dish; remove foil. Trim pastry to 1/2 inch over edge of casserole. Pinch pastry to form a rim. Crimp edges. Brush pastry with beaten egg. Bake until pastry is golden-brown and filling is bubbly — about 45 minutes. If pastry browns too quickly, cover with aluminum foil during baking.

Chicken Pot Pie with Herb Crust

2 cups cubed, cooked chicken
1 (10 ounce) package frozen mixed vegetables or
2 cups or more fresh vegetables
2 cans condensed cream of chicken soup
2 cups chicken broth
2 cups buttermilk baking mix
1/2 teaspoon dried thyme leaves
1/4 teaspoon dried sage leaves
1 1/2 cups milk

Spread chicken and vegetables in ungreased 13 x 9-inch baking dish.

Mix soups and chicken broth and pour over chicken and vegetables.

Mix remaining ingredients and pour evenly over soup mixture. Crust will rise during baking.

Bake at 350 degrees F for 50 to 60 minutes or until golden brown.

Makes 8 to 10 servings

Chicken Tortilla Pie

1 teaspoon vegetable oil
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1 package taco seasoning mix
1 (29 ounce) can tomato sauce
2 1/2 cups cooked, shredded chicken
1 (16 ounce) can refried beans
2 cups grated Cheddar cheese
12 corn tortillas

Heat the oil in a large skillet over medium–high heat. Add the peppers and onions and saute until soft. Add the taco seasoning mix and tomato sauce. Remove one cup of the sauce from the skillet and set aside. Add the shredded chicken and simmer 10 minutes.

Meanwhile, warm refried beans in a microwave–safe bowl or in a small saucepan.

Spread 1/2 cup of the reserved sauce in the bottom of a pie, spring–form or cake pan. Layer with corn tortillas, about 3 1/2 per layer, tearing them to cover the bottom completely. Top with half the chicken mixture and 1/2 cup grated cheese. Top with more tortillas. Spread refried beans over top and sprinkle with 1/2 grated cheese. Repeat with another layer of the tortillas, and top with the remaining chicken mixture and 1/2 cup grated cheese. Top with one more layer of tortillas, the reserved sauce and another 1/2 cup of cheese.

Bake in a 350–degree oven for 30 to 40 minutes, until completely heated.

Makes 6 to 8 servings.

NOTE: Once prepared, the Chicken Tortilla Pie can be refrigerated overnight or frozen for up to one month before baking. Allow additional baking time if pie is cold when put into the oven.

Chicken, Broccoli and Mushroom Pie

Cheese Crust

1 cup lightly packed shredded sharp Cheddar cheese
3/4 cup flour
1/2 teaspoon salt
1/4 teaspoon dry mustard
1/4 cup butter, melted

Filling

1 (6 ounce) boneless skinless chicken breast
Salt
Ground black pepper
1 tablespoon butter
1 medium onion, chopped (1/2 cup)
1/4 pound fresh mushrooms, sliced (about 1 cup)
2 tablespoons flour
1 cup whipping cream
Pinch ground nutmeg
2 cups chopped, cooked broccoli
3 eggs, lightly beaten
1/4 cup freshly grated Romano cheese
1 cup lightly packed shredded Swiss cheese (4 ounces)

For crust Using pastry blender, combine cheese, flour, salt, dry mustard and melted butter. Press dough evenly into bottom and up sides of a 10 inch pie plate.

For filling: Sprinkle chicken breast lightly with salt and pepper. Bake in a 375 degree oven for 25 minutes or until done. Allow to cool. Cut into cubes; set aside. (You should have about 1 1/4 cups cubed chicken.)

Melt butter in a skillet. Over medium heat, sauté onion and mushrooms in butter 2 to 3 minutes, or until tender. Stir in flour. Add cream, 1 teaspoon salt, nutmeg and 1/2 teaspoon black pepper. Simmer 1 minute. (Mixture doesn't thicken.) Add broccoli, eggs and chicken cubes; blend well. Stir in Romano cheese. Set aside.

Line crust with shredded Swiss cheese. Pour broccoli–chicken mixture into cheese lined crust. Bake at 400 degrees for 15 minutes. Reduce oven temperature to 375 degrees; bake 20 minutes or until set.

Yield: 6 to 8 servings.

Chili Cheese Dog Pot Pie

Yield: 4 servings

2 cups biscuit baking mix
2/3 cup water
3 cups chili with beans
1/2 pound hot dogs, sliced
2 cups shredded Cheddar cheese

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the baking mix and water to form a smooth dough. Set aside.

Spread half of the chili into the bottom of a 1 1/2-quart casserole dish. Make a layer of the hot dogs over the chili. Cover the hot dog layer with cheese, then top with the rest of the chili.

On a lightly floured surface, roll out the biscuit dough to 1/4 inch thickness. Lay the dough over the contents of the dish, and poke a few slits to vent steam.

Bake for 15 to 25 minutes in the preheated oven, or until the top crust is golden.

Chili Corndog Pie

2 cans favorite chili with beans
6 hot dogs, cut into pieces
1 box Jiffy cornbread mix
1 cup shredded Cheddar cheese
1 (4 ounce) can chopped green chiles
1 egg
1/3 cup milk

Combine chili and hot dogs. Put into casserole dish.

Combine remaining ingredients and blend well. Spoon batter over chili mixture. Bake at 400 degrees until topping is golden. Cut into wedges and top with a dollop of sour cream and chopped scallions.

Classic Chicken Pot Pie

2 (15 ounce) cans mixed vegetables, drained
1 (10 ounce) can cooked chicken, drained
1 (10 3/4 ounce) can cream of chicken soup
1/4 teaspoon thyme or sage
2 (9-inch) frozen ready-to-bake pie crusts, thawed

Preheat oven to 350 degrees F.

In medium bowl, combine vegetables, chicken, soup and seasoning; mix well.

Fit one pie crust into 9-inch pie pan; pour vegetable mixture into pie crust. Top with remaining crust, crimp edges to seal and prick top with fork. Bake for 30 minutes, or until crust is golden brown and filling is hot.

Allow pie to cool slightly before cutting into wedges.

Serves 4 to 6.

Corn Pone Pie

1 pound hamburger
1/3 cup chopped onion
1 tablespoon shortening
2 teaspoons chili powder
3/4 teaspoon salt
1/3 cup Country Bob's All Purpose Sauce
1 can stewed/diced tomatoes
1 can kidney beans (drained)
1 regular package Jiffy corn bread mix (follow package directions)

Preheat oven to 425 degrees.

Brown hamburger and onion in melted shortening, add seasonings and Country Bob's All Purpose Sauce with tomatoes. Cover and simmer for 16 minutes.

Add beans. Pour into casserole, top with corn bread mixture and bake for approx 20 minutes or until golden brown.

Corn Topped Beef Pie

1 1/2 pounds lean ground beef
1/2 cup chopped celery
1 (12 ounce) bottle chili sauce
1 unpeeled tart apple, chopped
1/4 teaspoon pepper
1/4 teaspoon cumin
1 (6.3 to 9 ounce) package corn muffin mix
1 (8 ounce) can whole kernel corn, drained

Brown beef and celery in a large skillet; drain. Stir in chili sauce, apple, pepper and cumin. Spoon meat mixture into a 10–inch quiche dish or an 8– or 9–inch square baking pan.

Prepare corn muffin mix following package directions. Stir corn into muffin batter. Spread batter evenly over meat mixture to outer edges of dish. Bake at 400 degrees F for 30 to 35 minutes or until cornbread is golden brown. Let stand 5 to 10 minutes before serving.

Makes 6 servings.

Crawfish Pie

1 pound crawfish tails, peeled
1/4 cup butter
1 medium onion, chopped
1/2 green pepper, chopped
2 stalks celery, chopped
1 clove garlic, chopped
1/2 cup sliced fresh mushrooms
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon garlic salt
1/4 teaspoon red pepper
1 (10 1/2 ounce) can cream of mushroom soup
12 patty shells, baked and warm
White wine (if needed)

Sauté crawfish in butter for 5 minutes in medium saucepan. Remove tails to a separate bowl and set aside.

In remaining butter sauté onion, green pepper, celery, garlic and mushrooms until soft.

While this is cooking, season crawfish tails with the next 5 ingredients. Add seasoned tails and mushroom soup to saucepan and cook 15 minutes over medium heat. If mixture is too thick, it can be thinned with a little white wine.

Spoon into each pastry shell until overflowing, and serve.

Serves 6.

Crescent Taco Pie

1 to 1 1/4 pounds ground beef
1 (1 1/4 ounce) envelope taco seasoning mix
1/2 cup water
1/3 cup sliced stuffed green olives or pitted ripe olives
1 1/2 to 2 cups crushed corn chips
1 (8 ounce) can Pillsbury refrigerated quick crescent dinner rolls
1 cup (8 ounces or 1/2 pint) dairy sour cream
6 slices American cheese or 1 cup shredded Cheddar
Shredded lettuce, if desired
Avocado slices, if desired

In large skillet, brown ground beef; drain. Stir in seasoning mix, water and olives; simmer 5 minutes.

Meanwhile, separate crescent dough into 8 triangles. Place triangles in ungreased 9 or 10-inch pie pan, pressing to form a crust. Spoon meat mixture over crust and corn chips. Spread sour cream over mixture; cover with cheese. Sprinkle on remaining corn chips. Bake at 375 degrees F for 20 to 25 minutes until crust is golden brown. If desired, serve in wedges, topped with shredded lettuce and avocado slices.

Makes 4 to 6 servings.

Reheat, covered with foil at 375 degrees F for 25 to 30 minutes until heated through.

Deep Dish Hamburger Pie

1 pound ground beef
1 can green beans
Salt and pepper to taste
Ketchup
2 cups mashed potatoes
1 cup shredded Cheddar cheese

Brown the meat and add your seasonings.

Stir in enough ketchup to suit your tastes.

Add green beans and stir in well.

Place this mixture in a casserole dish and top with the mashed taters and then top that with the cheese.

Bake at 350 degrees F until heated through and cheese is browned.

Deep Dish Shrimp Bake

2 pounds potatoes, peeled and quartered
1/4 cup milk
1 egg, beaten
2 tablespoons butter
1 teaspoon Dijon mustard
2 teaspoons dried chives
1/2 teaspoon salt
1/4 teaspoon black pepper
1 pound fresh or frozen salad shrimp
1 (10 3/4 ounce) can condensed cream of shrimp soup
1 (8 3/4 ounce) can whole-kernel corn, drained

Preheat the oven to 425 degrees F.

Place the potatoes in a soup pot and cover with water. Bring to a boil over medium-high heat. Boil for 15 minutes, or until fork-tender.

Drain the potatoes and place in a large bowl. Beat with an electric mixer until smooth. Add the milk, egg, butter, mustard, chives, salt, and pepper; beat until well blended and smooth.

In a 9-inch deep-dish pie plate, combine the shrimp and soup; mix well. Cover with an even layer of corn. Spread the mashed potato mixture over the corn and place the pie plate on a baking sheet.

Bake for 30 to 35 minutes, or until heated through and the crust is golden. Slice and serve.

Easy Chicken Pot Pie

1 2/3 cups frozen mixed vegetables, thawed
1 cup cut-up cooked chicken
1 can cream of chicken soup
1 cup Bisquick® baking mix
1/2 cup milk
1 egg

Preheat oven to 400 degrees F.

Mix vegetables, chicken and soup in ungreased 9-inch pie plate.

Stir remaining ingredients with fork until blended. Pour into pie plate. Bake for 30 minutes or until golden brown.

Makes 6 servings.

Easy Sloppy Joe Pot Pie

Makes 6 servings.

1 pound ground beef
1 medium onion, chopped (1/2 cup)
1 can (15 1/2 ounces) original sloppy Joe sauce
1 cup shredded Cheddar cheese (4 ounces)
1 cup Original Bisquick®
1/2 cup milk
1 egg

Heat oven to 400 degrees F. Cook beef and onion in ovenproof 10-inch skillet over medium heat, stirring occasionally, until beef is brown; drain. Stir in sloppy Joe sauce. Sprinkle with cheese.

Stir remaining ingredients until blended. Pour over beef mixture. Bake about 30 minutes or until golden brown.

Fajita Pot Pie

1 teaspoon vegetable oil
1/2 medium bell pepper, cut into 1/2-inch strips
2 cup cut-up cooked chicken
1 3/4 cups thick and chunky salsa
1/4 cup water
1 cup biscuit baking mix
1/3 cup shredded Monterey jack cheese
1/2 cup milk

Preheat oven to 400 degrees F.

Heat oil in skillet over medium heat. Sauté bell pepper in oil, stirring occasionally, until crisp-tender. Stir in chicken, salsa and water. Cook for 1 to 2 minutes, stirring occasionally, until bubbly. Pour into an ungreased 1 1/2-quart casserole; set aside.

Stir together remaining ingredients. Pour over chicken mixture, and carefully spread almost to edge of casserole. Bake uncovered about 30 minutes or until light golden brown.

Gobble It Up Pot Pie

2 (15 ounce) cans mixed vegetables, drained
1 pound (2 cup) cooked turkey, shredded
1 (12 ounce) jar turkey gravy

Topping

1/4 cup butter
1/3 cup chopped onion
1/3 cup chopped celery
1 (6 ounce) package instant turkey stuffing mix
1 2/3 cups water
1/4 cup dried cranberries

Preheat oven to 350 degrees F.

In large mixing bowl, combine vegetables, turkey and gravy; mix well. Pour into a greased 2–quart casserole.

To make topping: In skillet, melt butter. Add onion and celery and cook until tender. Add seasoning packet from stuffing mix and water. Bring mixture to a boil. Reduce heat, cover and simmer for 5 minutes. Remove from heat; stir in stuffing. Cover and let stand 5 minutes; stir in dried cranberries. Spread stuffing evenly over vegetable mixture. Bake for 30 to 45 minutes, or until heated through.

Serves 4 to 6.

New England Lobster Pie

Yield: 4 servings

10 tablespoons (1 1/4 sticks) butter, divided
1/2 cup good-quality sherry
2 cups lobster meat, in bite-size pieces
2 tablespoons flour
1 1/2 cups half-and-half
4 egg yolks, beaten

Preheat oven to 325 degrees F.

Melt 4 tablespoons of the butter, add sherry, and boil 1 minute. Add lobster and remove from heat.

In a medium saucepan, melt remaining butter. Add flour and cook, stirring, until mixture bubbles. Remove from heat. Drain and reserve the sherry from the lobster meat, then slowly stir sherry and cream into the mixture until thoroughly blended. Return to heat and cook, stirring constantly, until sauce is smooth and thick. Spoon 4 tablespoons of the sauce into a small bowl. Add beaten egg yolks, 1 tablespoon at a time, stirring well after each addition. Return egg mixture to sauce and mix well. Stir over low heat about 3 minutes; do not allow to boil. Remove from heat and add lobster. Turn into four individual ramekins or a small, deep pie plate.

Combine topping ingredients, blend well, and sprinkle over pie(s). Bake about 10 minutes to heat through.

Topping

1/2 cup cracker meal
1/2 teaspoon paprika
2 tablespoons grated Parmesan cheese
4 tablespoons melted butter

One Step Tamale Pie

**1 pound ground beef
1 cup chopped onion
2 cloves garlic, minced
2 (8 ounce) cans tomato sauce
1 cup milk
2 slightly beaten eggs
1 (12 ounce) can whole kernel corn, drained
1/2 cup sliced ripe olives
Few drops red pepper sauce
3/4 cup yellow cornmeal
2 1/2 teaspoons chili powder
2 teaspoons salt**

Brown first 3 ingredients in large skillet. Add remaining ingredients and turn into 12 x 7 1/2 inch baking dish. Bake at 350 degrees F for 45 minutes.

Ostrich Shepherd's Pie

1 1/2 pounds ground ostrich, browned and crumbled
1/2 cup bread crumbs
1/2 cup onions, chopped
1 egg, beaten
3 pounds mashed potatoes
1/2 cup celery, cooked
1/2 cup leeks, cooked
1/2 cup beef broth
1/2 cup diced carrots, cooked
Sprinkling of mixed herbs
1 teaspoon salt

In a casserole, mix all the ingredients except the mashed potatoes. Cook until boiling. Cover the entire casserole with a deep layer of mash potatoes and bake for about 45 minutes at 350 degrees F until nicely brown on top.

Serves 6.

Oyster Pie

2 (16 ounce) cans oysters or 2 pints fresh oysters
6 slices bacon
1/2 cup thinly sliced celery
1/2 cup finely chopped onion
1 (10 ounce) package frozen peas and carrots,
partially thawed and broken apart
1/2 cup flour
1 1/2 teaspoons salt
1 teaspoon pepper
1 1/2 cups milk
1 cup diced cooked potatoes
1/2 cup diced pimiento

Topping

2 cups buttermilk biscuit baking mix
1/2 cup milk
2 tablespoons butter

Drain and reserve 1/2 cup oyster liquid. Cook bacon crisp; dice and save 2 tablespoons drippings. Cook celery and onion in drippings until tender. Stir in peas and carrots; heat well. Blend in flour and seasonings. Stir in milk and oyster liquid. Cook until thick, stirring. Fold in potatoes, pimiento, oysters and bacon; heat. Pour into a 12 x 8 x 2-inch baking dish.

Topping: Mix biscuit mix and milk. Roll and place squares on top of oyster mixture. Brush with butter. Bake at 425 degrees F for 15 minutes.

Pot Pie Italiano

2 (15 ounce) cans mixed vegetables, drained
4 Italian sausages, cooked and cut into bite-size pieces
1 (14 ounce) jar spaghetti sauce with herbs
1/2 cup sliced black olives, drained

Topping

1/4 cup melted butter
4 cups French or Italian bread cubes
1/2 cup Parmesan cheese

Preheat oven to 350 degrees F.

In large mixing bowl, combine mixed vegetables, sausage pieces, spaghetti sauce and olives; mix well. Pour into a greased 2-quart casserole.

To make topping: In small bowl, combine butter, bread cubes and Parmesan cheese. Spoon topping over vegetable mixture; spread evenly over top. Bake uncovered for 35 to 40 minutes, or until heated through.

Serves 4 to 6.

Pot Roast Pie

1/4 cup butter
3 tablespoons flour
1 teaspoon onion, garlic or seasoned salt
1/2 teaspoon nutmeg
2 cups milk
1/4 cup cooked, sliced carrots
1/2 cup drained, cooked or canned peas
4 cups mashed white or sweet potatoes (about 10 potatoes)
6 thick slices cooked pot roast
Butter, melted

Butter a 10 x 6 x 2-inch baking dish.

Melt the 1/4 cup butter in saucepan. Add flour, onion salt and nutmeg, stirring until smooth. Slowly stir in milk. Cook until thick and smooth. Add half of the carrots and peas. Preheat broiler 10 minutes. Heap mashed potatoes around edge of prepared baking dish. Spoon most of the white sauce into center of baking dish. Arrange overlapping slices of pot roast in sauce. Spoon remaining sauce into spaces between meat slices. Dot with remaining carrots and peas. Brush meat and vegetables with melted butter. Broil 5 to 10 minutes or until golden and heated throughout.

Yield: 6 servings

Reuben Quiche

**35 Waverly Crackers, finely rolled
(about 1 1/2 cup crumbs)
1 1/2 teaspoons caraway seed
1/4 cup margarine or butter, melted
1 cup shredded Swiss cheese, divided
4 ounces deli sliced corned beef, chopped
1/2 cup sauerkraut, well drained
2 tablespoons sliced pimientos
4 eggs, beaten
1 cup milk
1 tablespoon Grey Poupon Dijon Mustard
Sliced dill pickles, for garnish**

Mix cracker crumbs, caraway seed and margarine or butter; press on bottom and side of 9-inch pie plate. Bake at 375 degrees F for 5 to 7 minutes or until lightly browned.

Sprinkle half the cheese over crust; top with corned beef, sauerkraut, pimientos and remaining cheese. Beat eggs, milk and mustard; pour over pie filling.

Bake at 375 degrees F for 30 to 35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes; serve garnished with pickles if desired.

Makes 6 servings.

Railroad Pie

1 pound ground beef
1 onion, chopped
1 can tomato soup
1 1/4 cup water
1 can whole kernel corn
1 tablespoon chili powder
1 teaspoon salt
Dash of pepper
3/4 cup cornmeal
1 tablespoon flour
1/4 teaspoon baking soda
1 teaspoon salt
1 egg, beaten
1/2 cup buttermilk

Cook beef and onion until browned, stirring to crumble. Stir in next 6 ingredients. Simmer 15 minutes. Pour into a 2 1/2-quart casserole.

Combine corn meal, flour, baking soda and salt and mix well. Stir in egg and buttermilk. Spoon mixture evenly over meat mixture. Bake at 350 degrees F for 30 to 40 minutes.

Russian Pie

2/3 cup plus 1 heaping tablespoon shortening
2 cups all-purpose flour
1 teaspoon salt
1/2 scant cup water

Cut shortening into sifted flour and salt. Add water; mix well. Place in refrigerator until cold. Divide in 2. Roll out and line a 2-quart casserole with 1 crust.

Salmon Filling

1 or 2 cup canned or cooked salmon
4 chopped, hardboiled eggs
1 cup cooked rice
1 chopped onion
2 tablespoons butter
Salt and pepper

Place layer of cooked rice on crust. Cover with salmon, onion, hardboiled eggs, butter, salt and pepper and remaining rice. Cover with top crust. Make short slits in top crust. Bake at 375 degrees F until light brown.

Salmon Potato Pie

1 tall can salmon, broken into pieces
4 medium potatoes, boiled and drained
3 tablespoon butter or margarine
1 1/4 cups milk
2 tablespoons flour

Spread salmon in casserole.

Whip potatoes with 1 tablespoon butter and 1/4 cup milk.

Melt remaining ingredients in saucepan; blend in flour. Add remaining milk, stirring constantly; cook until thick. Pour over salmon. Spread potatoes over sauce. Bake at 400 degrees F for about 15 minutes or until sauce begins to bubble through.

Sprinkle with grated cheese just before baking, if desired.

Yields 6 servings.

Savory Steak Pot Pie

1 pound beef round steak, cut into 1/2 x 1 1/2-inch strips
1 tablespoon olive oil
1/4 cup sliced ripe olives
2 (15 ounce) cans mixed vegetables, drained
1 (14.5 ounce) can diced tomatoes, drained and liquid reserved
1 tablespoon cornstarch

Topping

1 egg, beaten
1/2 cup milk
1 cup baking mix
1 tablespoon dried parsley
1/4 cup shredded Parmesan cheese

Preheat oven to 400 degrees F.

In skillet, cook beef strips in oil over medium heat. Stir in olives, vegetables and tomatoes.

In small bowl, blend cornstarch with liquid from tomatoes. Add to skillet and cook for 2 to 3 minutes, stirring constantly, until mixture bubbles and thickens. Pour into greased, 2-quart casserole.

To make topping: In small bowl, combine egg and milk. Add baking mix, parsley and cheese; stir with fork until blended. Pour topping over vegetable mixture. Bake for 30 to 40 minutes, or until heated through and crust is golden.

Serves 4 to 6.

Shooter Pie

1 large round loaf French bread
1/2 cup butter, softened
12 ounces sliced roasted turkey breast
6 ounces sliced Monterey jack cheese
12 ounces sliced ham
6 ounces sliced Cheddar cheese
8 ounces sliced Italian–style salami
1 cup roasted red bell pepper strips
6 ounces sliced pepper jack cheese
12 ounces sliced roast beef
7 ounces herbed cream cheese
1 cup pepperoncini, stemmed and seeded
1 cup fresh basil leaves

Cut round top of bread off. Remove "lid" and set aside. Then remove almost all of the inside of the bread, creating a hollow shell. Discard removed bread or save for another use. Spread softened butter inside of bread shell and lid.

In bread shell layer half of these ingredients in the following order: turkey, Monterey jack cheese, ham, Cheddar cheese, salami, red peppers, pepper Jack cheese and roast beef. Spread all of cream cheese on top of roast beef and top with all of the pepperoncini and basil. Repeat layers of meats, cheeses and red peppers. Top with lid, wrap tightly in plastic wrap and refrigerate until ready to serve (up to 2 days).

When ready to serve, cut into 8 pie–shaped wedges.

Shrimp Pie

Yield: 8 servings

**1 tablespoon olive oil
1 medium onion, chopped
1 green bell pepper, chopped
2 ribs celery, chopped
1/2 teaspoon dried thyme
1/2 teaspoon salt
Freshly ground pepper
2 cups dried bread cubes, in 1/4-inch dice
3/4 pound medium shrimp
1 cup corn kernels
1/2 cup shredded Gruyere cheese
4 eggs
1/2 cup half-and-half
1/2 cup crushed tomatoes
2 tablespoons minced fresh parsley
1/2 teaspoon ground red pepper**

Preheat oven to 350 degrees F.

Heat oil in heavy skillet over medium heat; cook onion, green pepper and celery in skillet over medium heat until onions soften, about 3 minutes. Season with thyme, salt and pepper; set aside.

Line a 10-inch greased deep pie pan with bread cubes; top with onion mixture, shrimp, corn and cheese; set aside.

Whisk together eggs, half-and-half, tomatoes, parsley and red pepper in a large bowl; pour mixture over ingredients in pie pan. Bake until custard sets, about 35 minutes; let stand 5 minutes before cutting.

Shrimp Pot Pie with Lemon Dill Crust

2 tablespoons butter
1 clove garlic, minced
1/3 cup white wine
2 (15 ounce) cans mixed vegetables, drained;
 reserve liquid from one can
2 tablespoons cornstarch
2 tablespoons cold water
1 (16 ounce) package frozen, cooked, jumbo
 shrimp, peeled and deveined

Topping

1 egg, beaten
1/2 cup milk
1 cup baking mix
1 teaspoon dill weed
1 teaspoon fresh lemon zest

Preheat oven to 400 degrees F.

Melt butter in large skillet. Add garlic and cook over medium–high heat. Stir in wine and reserved liquid from mixed vegetables.

In small bowl, blend cornstarch with water. Add to skillet; cook 2 to 3 minutes, stirring constantly until mixture bubbles and thickens. Remove from heat. Add vegetables and shrimp to skillet and stir to combine. Pour into a greased 2–quart casserole.

To make topping: In small bowl, combine egg and milk. Add baking mix, dill and lemon zest; stir with fork until blended. Pour topping over shrimp/vegetable mixture. Bake for 30 to 40 minutes, or until heated through and crust is golden.

Serves 4 to 6.

Sloppy Joe Pot Pie

1 pound ground beef
1/2 cup chopped onion
1 (15 1/2 ounce) can original sloppy Joe sauce
1 cup shredded Cheddar cheese
1 cup buttermilk baking mix
1/2 cup milk
1 egg

Brown beef and onion in an oven–safe skillet. Drain; Stir in sloppy Joe sauce. Sprinkle on cheese.

In a separate bowl, combine remaining ingredients; stir until blended. Pour over beef mixture. Bake at 400 degrees F for 30 minutes until golden brown.

Serves 6.

Souper Meat and Potatoes Pie

1 can cream of mushroom soup
1 pound ground beef
1/4 cup onion
1 egg
1/4 cup fine, dry bread crumbs
2 tablespoons parsley
Salt and pepper
2 cups mashed potatoes
Cheddar cheese, shredded

Combine first 7 ingredients and press into a 9-inch pie plate. Bake at 350 degrees F for 25 minutes. Spoon off fat. Frost with mashed potatoes. Top with cheese. Return to oven for just a couple minutes to melt the cheese and heat the potatoes.

Southern Hamburger Pie

1 medium onion, chopped
1 pound ground chuck
Salt and pepper to taste
1 small can corn or green beans, drained (optional)
1 (9-inch) frozen pie shell
5 slices Velveeta cheese, about 4 to 5 ounces
1 can flaky biscuits

Begin thawing pie crust. Preheat oven to 400 degrees F.

Cook ground beef and onion in a large skillet on medium heat, breaking up the beef with the back of a spoon, and cook until onions are soft. Drain excess fat and season with salt and pepper to taste. Add corn or green beans if using.

Put meat mixture into the pie shell and evenly distribute the cheese over the top.

Separate biscuits and layer in a circular pattern over the pie, covering it completely (you may not need all the biscuits). Cut a few small "steam slits" in the top and bake about 20 minutes until golden brown.

Serves 4.

Spaghetti Pie

6 ounces spaghetti
2 tablespoons butter
2 eggs, well beaten
1/3 cup Parmesan cheese
1 pound hamburger
1/8 cup chopped onion
1/2 cup chopped pepper
1 can tomatoes
1 can tomato paste
1 teaspoon sugar
1 teaspoon oregano
1/2 teaspoon garlic
1 can mushrooms, drained
Ricotta cheese
1 can or jar pizza sauce
1 pound mozzarella cheese, grated

Cook spaghetti and drain. Stir in butter, eggs and Parmesan. Put into the bottom of 13 x 9-inch baking dish.

Sauce

Brown beef, onion and pepper. Drain fat and add tomatoes, paste, sugar, oregano, garlic and mushrooms. Heat through. Put ricotta cheese over the spaghetti. Add sauce. Bake, uncovered, for 20 minutes at 350 degrees F.

Sprinkle mozzarella cheese over the top and bake until the cheese is melted and brown.

Steak and Onion Pie

1 cup sliced onion
1/4 cup melted shortening
1/4 cup all-purpose flour
2 teaspoons salt
1/8 teaspoon pepper
1/2 teaspoon paprika
Dash of ground ginger
Dash of ground allspice
1 pound round steak, cut into 1-inch squares
2 1/2 cups boiling water
2 cups diced potatoes
Pastry for 9-inch pie

Sauté onion in shortening; remove onion and set aside.

Combine flour, salt, pepper, paprika, ginger and allspice. Dredge steak in flour mixture. Brown meat in shortening. Add water. Cover and simmer about 1 hour or until meat is tender.

Stir in potatoes; cover and simmer for 15 minutes or until potatoes are done.

Pour into a greased 1 1/2-quart casserole. Place onion on top. Put pastry over top and seal edges. Cut slits in pastry to allow steam to escape. Bake at 450 degrees F for 25 minutes.

Stroganoff Deep Dish Pie

1 pound ground beef
1/2 cup chopped onion
1/2 cup sour cream
1/4 cup ketchup
2 eggs
1 can cream of mushroom soup
1 (4 ounce) can mushrooms, drained
2 cups biscuit baking mix
1/2 cup cold water

Preheat oven to 350 degrees F. Spray a 9 x 13-inch baking pan.

Cook and stir ground beef and onion until beef is brown; drain.

Mix sour cream, ketchup, eggs and soup until well blended. Stir in beef mixture and mushrooms.

Mix biscuit baking mix and water until soft dough forms; beat vigorously 20 strokes. Press dough in bottom and 1 inch up sides of pan with fingers floured with baking mix. Spread beef mixture over dough. Bake until crust is light brown and beef mixture is set, about 25 to 30 minutes. Garnish with parsley if desired.

Serves 6.

Tamale Pie

Crust

1 teaspoon chile powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chicken broth or water
1/2 cup lard
1 1/2 cups Masa Harina®

Mix the dry ingredients together, then combine them with the chicken broth or water. Beat the lard until fluffy, then beat the Masa Harina® into it. Line the bottom and 2 inches of the sides of a well-greased shallow casserole dish with between 1/8 and 1/4 inch of the dough.

Filling

2 cups shredded chicken
2 tablespoons vegetable oil
3/4 cup cream-style corn
1/2 teaspoon salt
1/2 teaspoon black pepper
1/3 cup green chiles, peeled,
 seeded and chopped
1/2 cup black olives, sliced or minced
1/2 cup grated Cheddar or Monterey
 Jack or a combination of both
2 ounces grated Cheddar or Monterey
 cheese (for garnish)

Preheat oven to 350 degrees F.

Combine all ingredients. Spoon the filling over the dough, then spread a thin layer of dough on top. The best way to do this is to pat out manageable pieces of the dough and place them over the filling like a patchwork quilt. Place in the oven and bake for 30 minutes. Five minutes before the pie is done, sprinkle additional cheese on the top.

Serves 4.

Tortilla Pie

2 pounds ground beef
1 can tomato sauce
Salt and pepper
1 can cream of chicken soup, prepared
as directed on can
3 jalapeño chiles, seeds removed and chopped
1 medium onion
Corn tortillas
2 cups Monterey jack cheese

Brown ground beef, chiles, onion, salt and pepper; add tomato sauce.

Dip corn tortillas in hot shortening and line baking dish with shells; cover with meat mixture. Add 1/2 of soup mixture; cover with more tortillas, finishing with meat mixture, then soup mixture. Sprinkle cheese on top. Bake at 375 degrees F for 20 to 25 minutes.

Tuna and Herb Pie

8 slices whole meal bread, crusts removed
4 eggs
3/4 cup milk
1/2 cup natural yogurt
1 tablespoon lemon juice
Freshly ground black pepper to taste
15 oz canned tuna, drained and flaked
1/2 cup grated Cheddar cheese
2 shallots, finely chopped
1 tablespoon chopped fresh dill (optional)

Line the base of a shallow nonstick 7 x 11-inch slab tin with bread slices.

Whisk together eggs, milk, yogurt, juice and pepper.

Spread tuna over bread base. Sprinkle with cheese, shallots and dill. Carefully pour egg mixture over tuna.

Bake at 350 degrees F for 25–30 minutes or until filling is set. Cut into squares or fingers. Serve either hot or cold.

NOTE: This dish is great for picnics, school lunches and is a great alternative to quiche – use low-fat alternatives for milk, yogurt and cheese if you like. Salmon may be used in place of the tuna if you prefer.

Turkey Pie

2 cups chopped cooked turkey
1 (10 ounce) package frozen peas and carrots, thawed
1 cup diced celery
1 cup (4 ounces) shredded Cheddar
1 cup mayonnaise
1/2 c. soft bread crumbs
1/4 cup chopped onion
1/4 teaspoon salt
1/8 teaspoon pepper
3 dashes hot sauce
1 (8 ounce) can crescent dinner rolls

Combine first 10 ingredients in a large bowl; stir well. Spoon into a lightly greased 10 x 6-inch baking dish; set aside.

Unroll crescent roll dough into two rectangles; press long sides together to make one large rectangle. Cut dough into 3/4-inch strips. Arrange strips in a lattice design over turkey mixture. Bake at 350 degrees F for 20 to 25 minutes or until lightly browned.

Serves 6 to 8.

Turkey, Chicken or Ground Beef Tamale Pie

1 large onion, chopped
A little oil or margarine
1 (8 ounce) can tomato sauce
1/2 to 1 can (about 8 ounces drained weight) pitted black olives, drained
1 (12 ounce) can vacuum-packed corn, drained
1 tablespoon chili powder (more or less, depends on hotness of chili)
1 (16 ounce) can kidney beans, mostly drained
Leftover cooked turkey or chicken, diced or shredded
Salt and pepper
1 (8 1/2 ounce) package cornbread mix (Jiffy brand), mixed to directions with milk and egg but not baked, or
1/2 recipe made-from-scratch cornbread batter

Sauté onion in large frying pan. Add tomato sauce, olives, corn, chili powder, kidney beans, turkey, salt and pepper. Turn into 8 x 12-inch baking pan. Top with cornbread batter; it will only partially cover the filling. Bake at 400 degrees F for 20 to 30 minutes.

If you use ground beef, use 1/2 to 1 1/2 pounds and sauté with the onion, then drain off fat).

Vermont Chicken Pie

5 tablespoons butter
3 cups warm chicken stock
1/4 teaspoon thyme
2 cups cooked chicken, cut into bite-size pieces
3 tablespoons dry sherry
2/3 cup milk
1/3 cup flour
1/4 teaspoon white pepper
Salt, to taste
2 cups peas, carrots, potatoes, mushrooms, or any
other vegetables, cut bite-size
1 pie crust (using favorite recipe)

Melt butter in large pot. Whisk in flour and cook over medium heat five minutes, whisking constantly. Gradually add warm stock, whisking constantly. Stir and simmer about 20 minutes, until it is gravy-thick.

Add pepper and thyme; salt to taste. Add chicken and simmer until heated through. Add vegetables. Stir in sherry. Pour into 2-quart casserole. Cover with pie crust and bake at 450 degrees F until golden brown, 10 to 12 minutes.

Bailey's Irish Cream and Macadamia Nut Pie

1 1/2 cups granulated sugar
6 ounces butter
1/2 teaspoon salt
5 eggs
1 cup light corn syrup
6 ounces Bailey's Irish Cream liqueur
8 ounces chocolate chips
10 ounces macadamia nuts
2 unbaked 9-inch pie shells

With an electric mixer cream together the sugar, butter and salt. Add the eggs and mix well. Add the corn syrup and Bailey's and mix well again. Stir in the chocolate chips and nuts by hand. Pour into unbaked pie shells and bake at 300 degrees F for 1 1/2 hours or until a knife inserted in the center comes out clean.

Black Walnut Pie

1 cup black walnut halves
2 eggs, slightly beaten
1 cup dark corn syrup
1 teaspoon vanilla extract
1 tablespoon melted butter
1 cup granulated sugar
1/8 teaspoon salt
1 unbaked 9-inch pie shell

Mix ingredients, adding black walnuts last. Pour into unbaked pie shell and bake at 400 degrees F for 15 minutes.

Reduce oven temperature to 300 degrees F and bake about 30 minutes more or until a wooden pick inserted in the center comes out clean.

Serve warm or cold.

Browned Butter Pecan Pie

1/2 cup butter
3/4 cup light corn syrup
1/4 cup honey
1 cup granulated sugar
3 large eggs
1 teaspoon vanilla extract
1/8 teaspoon salt
1 cup chopped pecans
9-inch pie shell, unbaked
Real whipped cream

Preheat oven to 425 degrees F.

Over low to medium heat, cook butter in a saucepan, watching closely but not stirring, until golden brown, about 5 to 8 minutes. Do not burn. Pour browned butter into bowl and set aside.

In food processor, blend corn syrup, honey, sugar, eggs, vanilla extract and salt until smooth. Add browned butter; blend again. Add pecans and process with just a few quick on-off-pulses.

Pour mixture into pie shell. Bake at 435 degrees for 10 minutes; lower heat to 325 degrees F; bake another 40 minutes.

NOTE: center of pie will still seem a bit liquid when removed from oven; it sets up further as it cools. Let cool completely.

Serve with a generous topping of real whipped cream.

Butter Pecan Pie

Dough

1 cup plus 3 tablespoons flour
1/2 teaspoon salt
7 tablespoons cold, unsalted butter, cut up
1/4 cup ice water

Sift 1 cup of the flour and the salt into a large bowl. Add butter, and working quickly with a light touch, cut butter into the flour with a spoon and fingertips until mixture is the texture of coarse cornmeal. Add ice water and stir until well blended. Form the dough into a ball and place on a flat surface floured with the remaining 3 tablespoons flour. With a floured rolling pin, roll out dough to a thickness of 1/4 to 1/8 inch. Place an ungreased 8 1/2-inch round pie pan face down on top of the dough and cut around the pan, leaving a 3/4-inch border. Lightly flour the top of the dough and fold it in quarters. Carefully place dough in the pie pan, with the points of the folded dough centered. Unfold dough and line the pan bottom and sides, gently pressing dough into place and draping a little over the rim. Flute the edges. Refrigerate prepared pie shell until ready to use.

Pecan Filling

1/2 cup pecan pieces or halves, dry roasted until dark
3 large eggs
1 cup granulated sugar
1 cup dark corn syrup
2 tablespoons unsalted butter, melted, cooled
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
1 cup pecan halves

Process roasted pecans in a food processor until they become a relatively smooth butter, 2 to 3 minutes, scraping sides down as needed with a rubber spatula. Place eggs in a medium-size bowl of an electric mixer and beat on high speed a few seconds until frothy. Add sugar, corn syrup, butter, vanilla extract, salt, and pecan butter. Beat on medium speed a few seconds until well mixed, pushing sides down as needed. Stir in the unroasted pecan halves. Pour mixture into prepared pie shell. Place on a cookie sheet and bake at 350 degrees F for 40 minutes.

Reduce heat to 325 degrees F and bake until filling is browned on top and crust on edges is lightly browned, about 40 minutes more. Remove from oven and let cool at least 30 minutes before serving.

Butterscotch Pecan Pie

1 (12 ounce) package butterscotch morsels
1 cup dark corn syrup
4 eggs, slightly beaten
1/2 teaspoon salt
1 cup pecan halves
1 (9-inch) pie shell, unbaked
Whipped cream (optional)
Pecan halves (optional)

Preheat oven to 350 degrees F.

In the top of a double boiler over hot, not boiling water, melt the butterscotch pieces. Remove from heat and set aside.

In a large bowl, combine corn syrup, eggs and salt; beat well. Gradually blend in the melted butterscotch, beating until smooth. Stir in the pecans. Pour into unbaked pie shell. Bake for 50 minutes. Cool.

Garnish pieces with dollops of whipped cream and pecan halves, if desired.

Caramel Chocolate Pecan Pie

1 (9-inch) unbaked pastry shell
1 cup pecan pieces
6 ounces semisweet chocolate pieces
1/2 cup caramel ice cream topping
8 ounces cream cheese, softened
8 ounces dairy sour cream
1/2 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
Unsweetened cocoa powder, optional

Preheat oven to 350 degrees F.

Sprinkle pecans evenly in unbaked pastry shell, sprinkle with chocolate pieces and drizzle with caramel topping. Set aside.

In a medium mixing bowl combine cream cheese, sour cream, sugar and vanilla, beat with an electric mixer on medium speed until smooth. Add eggs, beating on low speed just until combined. Pour over caramel topping in crust.

Bake 45 minutes or until center appears set. Cool on a wire rack. Cover and chill for at least 1 hour before serving.

Sift cocoa powder over pie, if desired.

Makes 8 to 10 servings.

Caramel Pecan Pie

1 (9-inch) pie crust – pre-baked for

12 minutes at 350 degrees F

1 cup brown sugar

3/4 cup butter

1/2 cup honey

3 tablespoons granulated sugar

1/2 cup heavy cream

1/4 teaspoon vanilla extract

3 cups pecans (toasted and chopped)

Combine sugars, butter, and honey in a heavy-bottom saucepan; cook over medium heat, and stir only until melted. Heat until mixture reaches 240 degrees F on a candy thermometer. Remove from heat and stir in heavy cream and pecans (mixture will bubble slightly).

Pour into pre-baked pie shell and bake for approximately 30–35 minutes.

Yield: 8 servings.

Chocolate Mocha Macadamia Pie

1/2 cup packed light brown sugar
1/3 cup corn syrup
1/4 cup strong brewed coffee
1/4 cup butter or margarine, melted
3 eggs
1/2 teaspoon ground cinnamon
1/3 cup semisweet chocolate morsels
1 cup coarsely chopped macadamia nuts
1 (6 ounce) Ready Crust Shortbread Pie Crust

In a mixing bowl, beat brown sugar, corn syrup, coffee, butter, eggs and cinnamon until well blended. Stir in chocolate morsels and macadamia nuts. Pour mixture into pie crust. Bake at 350 degrees F for 40 minutes or until set. Cool on wire rack.

Coconut Praline Dream Pie

1/2 cup chopped pecans, walnuts or almonds
1/3 cup butter or margarine
1/3 cup firmly packed light brown sugar
1 (9-inch) baked pastry shell, cooled
2 envelopes Dream Whip®
2 3/4 cups cold milk, divided
1 teaspoon vanilla extract
2 small boxes instant vanilla pudding
1 1/3 cups flaked coconut, divided

Heat pecans, butter and brown sugar in small saucepan until butter and sugar are melted and mixture comes to a boil. Boil exactly 30 seconds. Spread on bottom of pastry shell. Cool.

Beat whipped topping mix, 1 cup of the milk and vanilla extract in large bowl with electric mixer on high speed about 6 minutes or until topping thickens and forms peaks. Add remaining 1 3/4 cups milk and pudding mixes; blend on low speed. Beat on high speed 2 minutes, scraping bowl occasionally. Stir in 1 cup of the coconut. Spoon into pastry shell.

Refrigerate at least 4 hours or until set. Garnish with remaining 1/3 cup coconut. Store leftover pie in refrigerator.

Creole Pecan Pie

1 (9-inch) pie shell
1 large egg yolk
6 1/2 ounces softened cream cheese
1/4 cup granulated sugar
3 teaspoons vanilla extract
1/4 cup firmly packed dark brown sugar
1/2 cup corn syrup
3 large eggs, lightly beaten
1 1/2 cups coarsely chopped pecans

Bake the pie shell in a preheated 350 degrees F oven for 15 minutes, then allow to cool.

Combine the egg yolk, cream cheese, white sugar and half the vanilla extract and spread evenly over the bottom of the pie shell.

Over medium heat dissolve the brown sugar with the corn syrup, beaten eggs and remaining vanilla extract and stir in the pecans. Pour this mixture into the pie shell and bake at 350 degrees F for 55 to 60 minutes, then remove and allow to cool. Freeze for at least 3 hours before cutting.

Serve with Chantilly Cream.

Chantilly Cream

8 ounces heavy whipping cream
1 cup granulated sugar
1 teaspoon vanilla extract
3 tablespoons sour cream

Place ingredients in a mixing bowl and beat until fluffy. Refrigerate until serving.

Deep South Pecan Pie

Pastry

1 1/2 cups flour
3/4 teaspoon salt
1/2 cup chilled vegetable shortening
3 to 6 tablespoons ice water

Filling

3 large eggs
1/2 cup granulated sugar
1/2 teaspoon salt
6 tablespoons butter, melted
1 cup dark corn syrup
1 teaspoon vanilla extract
1 cup pecan halves

To make the crust: Sift the flour and salt together into a mixing bowl. Use a pastry blender or 2 knives to cut the vegetable shortening into the flour until the mixture resembles coarse meal.

Sprinkle on the ice water a little at a time, blending it quickly into the dough by gathering up the mixture, working it lightly with your fingers, then squeezing it together. Form the dough into a ball. Roll it on a lightly floured surface or pastry cloth and fit it into the bottom of a pie pan. Chill it while you are making the filling.

To make the pie: Preheat the oven to 375 degrees F. Place the oven rack in the lower part of the oven.

Combine eggs, sugar, salt, butter, corn syrup and vanilla extract. Mix thoroughly. Fold in the pecans. Spoon the filling into the pie shell. Place the pie pan on the lower rack of the oven and bake until the bottom crust is golden brown and the center of the pie seems well-set when the pie is shaken, 45 to 50 minutes. The pie will rise a bit in the center when it is done. Cool, and serve.

Serves 8.

Fudge Pecan Pie

Pastry for single-crust 9-inch pie
6 ounces semisweet chocolate chips
1/4 cup butter or margarine
1/2 cup granulated sugar
2 tablespoons cornstarch
2 beaten eggs
1 teaspoon vanilla extract
1 can sweetened condensed milk
1 (5 ounce) can evaporated milk
1 cup pecan halves

Prepare and roll out pastry. Line a 9-inch pie plate. Trim pastry to 1/2 inch beyond edge of pie plate. Flute edge high. Line pastry with a double thickness of aluminum foil. Bake in a 450 degree F oven for 8 minutes. Remove foil. Bake 4 to 5 minutes more or until pastry is set and dry. Remove from oven. Reduce the oven temperature to 350 degrees F.

Meanwhile, combine chocolate chips and margarine in a medium-size heavy saucepan. Cook and stir over very low heat until chocolate melts; set aside.

Combine sugar and cornstarch in a large mixing bowl. Add eggs and vanilla extract, mixing well. Stir in sweetened condensed milk and evaporated milk. Gradually stir in melted chocolate. Pour into pre-baked pie shell. Sprinkle pecans on top. Cover edge of pie with foil.

Bake at 350 degrees F for 45 minutes. Cool completely on a wire rack. Cover and chill at least 4 hours before serving.

Makes 10 to 12 servings.

Macadamia Nut Pie

1 (9-inch) pie shell, unbaked
3 large or 4 small eggs
2/3 cup minus 1 tablespoon granulated sugar
1 cup light corn syrup
2 tablespoons butter, melted
1 1/2 cups chopped macadamia nuts
1 teaspoon vanilla extract
Whipped cream (optional)

Prepare unbaked pie shell. Beat eggs with sugar. Add corn syrup and next 3 ingredients. Blend well. Pour into pie shell and bake on bottom rack of oven at 325 degrees F for about 50 minutes.

Serve with whipped cream, if desired. May be prepared a day ahead. Freezes well after baking.

Mystery Pecan Pie

Pastry for 9-inch one-crust pie
8 ounces cream cheese, softened
1/3 cup granulated sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 egg
1 1/4 cups chopped pecans

Topping

3 eggs
1/4 cup granulated sugar
1 cup light or dark corn syrup
1 teaspoon vanilla extract

Preheat oven to 375 degrees F.

Prepare pastry.

In a small bowl, combine cream cheese, 1/3 cup sugar, salt, 1 teaspoon vanilla extract and 1 egg; beat at medium speed until well blended. Spread in bottom of pastry-lined pan. Sprinkle with pecans.

In a small bowl, combine all topping ingredients; beat on medium speed just until blended. Gently pour topping over pecans. Bake for 35 to 40 minutes or until center is firm to touch. Refrigerate leftovers.

Pecan Chocolate Fudge Pie

Crust

1 cup graham cracker crumbs
3/4 cup pecans (about 3.25-ounce package), ground
6 tablespoons (3/4 stick) unsalted butter, melted
1/8 teaspoon salt

Filling

1 (14 ounce) can sweetened condensed milk
1/4 teaspoon salt
3/4 cup heavy cream
2 cups pecans (about 8.5 ounce package), chopped
4 ounces unsweetened chocolate, coarsely chopped
1 teaspoon vanilla extract

Topping

1 tablespoon vegetable oil
1 tablespoon water
1/4 cup packed light-brown sugar
1/2 cup shelled pecan halves
Whipped cream (optional)

Preheat oven to 350°F.

Crust: Mix crumbs, pecans, butter and salt in bowl until combined. Press over bottom and up sides of 9-inch pie plate to make firm crust. Bake for 10 minutes or until lightly browned. Remove from oven.

Filling: Heat together the condensed milk and salt in heavy-bottomed, medium-size saucepan over medium heat, stirring, until bubbles just start to form around edge of pan and mixture begins to steam. Add cream and pecans. Bring to a gentle simmer. Remove from heat. Stir in chocolate until melted. Stir in vanilla extract. Pour into crust. Let cool on rack to room temperature. Refrigerate 2 to 3 hours or until cold and firm.

Topping: Stir together oil, water and sugar in small saucepan. Bring to a boil. Add pecans; stir to coat. Cook 2 minutes, stirring frequently. Line baking sheet with foil. Pour pecan mixture onto foil. Separate pecans using 2 forks. Let cool. Scatter over pie, and serve with whipped cream, if desired.

Pecan Fudge Cheesecake Pie

Crust

1 1/2 cups King Arthur Unbleached All-Purpose Flour
1/2 teaspoon salt
1/2 cup chocolate cookie crunch, or any crushed chocolate cookies
1/4 cup pecan meal or finely ground pecans
1/2 cup butter or vegetable shortening
4 to 6 tablespoons cold water
1/2 cup semisweet chocolate chips

Cheesecake Layer

8 ounces cream cheese, softened
1 egg yolk (save the white)
1/3 cup granulated sugar
1/8 teaspoon salt
1 teaspoon vanilla extract

Pecan Layer

1 cup chopped pecans
1/4 cup firmly packed light brown sugar
2/3 cup golden syrup or light corn syrup
2 teaspoons vanilla extract
2 eggs plus 1 egg white

Crust: In a medium-size mixing bowl, whisk together the flour, salt, chocolate crunch and pecan meal. Using your fingers, a pastry fork, pastry blender or mixer, work in the butter or vegetable shortening. Sprinkle with 4 tablespoons of cold water while tossing with a fork; add additional water if the dough isn't cohesive. Flatten the dough into a disk, and refrigerate it for 30 minutes or so.

On a well-floured surface, roll the crust into a 12-inch circle, then fit it into a 9-inch pie pan that's at least 1 inch deep. Crimp the outside edge, and prick the bottom with a fork. Line the crust with a nesting pie pan, or the weights of your choice, and "blind-bake" it (bake it without filling) in a preheated 425 degree F oven for 10 minutes. Remove it from the oven, allow it to cool for 5 minutes, then remove the weights and sprinkle the chips over the bottom of the pie shell. Spread the chocolate into an even layer once it's melted. Refrigerate for 30 minutes, or until the chocolate is set.

Cheesecake Layer: Mix all of the cheesecake ingredients together gently just till blended. Spread this mixture into the bottom of the chilled crust. Bake the pie in a preheated 350°F oven for 25 minutes, covering the edge with a pie crust shield to prevent burning. The cheesecake will still be slightly soft.

Pecan Layer: Sprinkle the pecans over the cheesecake layer. Whisk together the sugar, syrup, vanilla, eggs, and egg white, and gently pour the mixture over the pecans. Garnish with pecan halves, if desired. Return the pie to the oven, and bake it for an additional 20 to 25 minutes, or until it's puffed. Keep the crust shield on to protect the edge of the crust. Remove it from the oven; the filling will fall (which is Okay). Refrigerate the pie for several hours before serving, and keep any leftovers refrigerated.

Yield: about 8 servings

Priceless Pecan Pie

1 (9-inch) deep dish pie crust
8 ounces cream cheese, softened
1/3 cup granulated sugar
1 teaspoon vanilla extract
1 cup chopped pecans
3 eggs, beaten
1/4 cup granulated sugar
1 cup light corn syrup
1/2 cup evaporated milk
1 teaspoon vanilla extract

Preheat oven to 375 degrees F (190 degrees C).

In a medium mixing bowl, blend together cream cheese, the 1/3 cup sugar and 1 teaspoon vanilla extract until smooth. Spread into bottom of pastry shell. Sprinkle with chopped pecans.

In another medium mixing bowl, combine eggs, the 1/4 cup sugar, corn syrup, evaporated milk and 1 teaspoon vanilla extract. Whisk until mixture is smooth. Pour mixture over pecan layer. Bake in preheated oven for 35 to 40 minutes, until set in center.

Pudding Pecan Pie

1 large box regular vanilla pudding (not instant)

1 cup light or dark corn syrup

3/4 cup evaporated milk

1 egg, slightly beaten

1 cup chopped pecans

1 (9-inch) unbaked pie shell

Whipped cream

Stir pudding mix into syrup. Mix till well blended. Stir in evaporated milk and egg. Mix in pecans. Pour into pie shell. Bake for 45 minutes or until top is firm and just begins to crack. Cool 3 hours.

Serve with whipped cream or ice cream.

Racetrack Pie

6 tablespoons margarine
2 eggs, beaten
1 cup granulated sugar
1/2 cup all-purpose flour
1 teaspoon vanilla extract
1 (6 ounce) package chocolate chips
1/2 cup chopped nuts
1 (9-inch) unbaked pie shell

Melt margarine, then cool. Mix eggs, sugar, flour and vanilla extract. Mix in cooled margarine. Fold in chips and nuts. Pour into pie shell and bake at 350 degrees F for 30 minutes. Cool before serving. May refrigerate to cool.

Rich Cream Cheese Pecan Pie

1 (9-inch) unbaked, deep dish pie shell
8 ounces cream cheese, softened
1 egg
1 teaspoon vanilla extract
1/3 cup granulated sugar
1/4 teaspoon salt
3 eggs
1/4 cup granulated sugar
1 cup light corn syrup
1 teaspoon vanilla extract
1 1/4 cups chopped pecans
1 cup semi-sweet chocolate chips

In a small bowl, blend together cream cheese, 1 egg, 1 teaspoon vanilla extract, 1/3 cup sugar, and salt. Mix by hand until mostly smooth. Spread mixture into the bottom of the unbaked pie shell. Sprinkle with chopped pecans.

In another bowl, slightly beat 3 eggs. Stir in 1/4 cup sugar, corn syrup, and 1 teaspoon vanilla; blend well. Fold in chopped chocolate or chocolate chips. Very CAREFULLY pour corn syrup mixture over pecans. Cover pie crust edge with a strip of foil to prevent excessive browning. Bake at 375 degrees F (190 degrees C) for 35 to 45 minutes, or until center is set. Cool completely. Store in refrigerator.

Makes 1 (9-inch) deep dish pie.

Ritzy Pecan Pie

1 1/4 cups crushed Ritz crackers
1 cup chopped pecans
3 egg whites
1/2 teaspoon baking powder
1 cup granulated sugar
1 teaspoon vanilla extract

Saving 1/4 cup of pecans for top, mix Ritz and pecans together.

Beat eggs until almost stiff.

Sift together baking powder and sugar. Add crackers and pecans. Fold in eggs all at once, then add vanilla extract. Pour into a greased pie plate and bake at 350 degrees F for 30 minutes. Cool and top with whipped cream and reserved 1/4 cup chopped pecans. Refrigerate for at least 3 hours.

Roasted Pecan Butter Pecan Pie (Louisiana Cajun)

Dough

1 cup plus 3 tablespoons flour
1/2 teaspoon salt
7 tablespoons cold, unsalted butter, cut up
1/4 cup ice water

Sift 1 cup of the flour and the salt into a large bowl. Add butter, and working quickly with a light touch, cut butter into the flour with a spoon and fingertips until mixture is the texture of coarse cornmeal. Add ice water and stir until well blended. Form the dough into a ball and place on a flat surface floured with the remaining 3 tablespoons flour. With a floured rolling pin, roll out dough to a thickness of 1/4 to 1/8 inch. Place an ungreased 8 1/2-inch round pie pan face down on top of the dough and cut around the pan, leaving a 3/4-inch border. Lightly flour the top of the dough and fold it in quarters. Carefully place dough in the pie pan, with the points of the folded dough centered. Unfold dough and line the pan bottom and sides, gently pressing dough into place and draping a little over the rim. Flute the edges. Refrigerate prepared pie shell until ready to use.

Pecan Filling

1/2 cup pecan pieces or halves,
dry roasted until dark
3 large eggs
1 cup granulated sugar
1 cup dark corn syrup
2 tablespoons unsalted butter, melted, cooled
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
1 cup pecan halves

Process roasted pecans in a food processor until they become a relatively smooth butter, 2 to 3 minutes, scraping sides down as needed with a rubber spatula.

Place eggs in a medium-size bowl of an electric mixer and beat on high speed a few seconds until frothy. Add sugar, corn syrup, butter, vanilla, salt, and pecan butter. Beat on medium speed a few seconds until well mixed, pushing sides down as needed. Stir in the unroasted pecan halves. Pour mixture into prepared pie shell. Place on a cookie sheet and bake at 350 degrees F for 40 minutes.

Reduce heat to 325 degrees F and bake until filling is browned on top and crust on edges is lightly browned, about 40 minutes more.

Remove from oven and let cool at least 30 minutes before serving.

Sawdust Pie

1 1/4 cups granulated or brown sugar
1 1/2 cups chopped pecans
1 1/2 cups vanilla wafers or graham cracker crumbs
1 1/2 cups flaked coconut
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
7 egg whites, unbeaten
1 unbaked 9-inch pastry shell
1 sliced banana
Whipped cream

Combine first seven ingredients in a large mixing bowl. Stir until just blended. Pour into pie shell and bake at 375 degrees F for 35 minutes or until filling is set.

To serve, top each slice with a dollop of whipped cream and a slice of banana. Serve warm or at room temperature.

Southern Delight Pecan Pie

1 cup dark corn syrup
3/4 cup granulated sugar
6 tablespoons butter
3 large eggs
1/8 teaspoon salt
2 tablespoons bourbon
1/4 cup cinnamon
1 teaspoon vanilla extract
2 cups pecan halves or pieces (or 1 cup halves and
pieces and 1/2 cup ground pecans)
1 deep dish pie crust, unbaked
1 (9-inch) glass pie pan

To make filling, combine corn syrup and sugar in saucepan and stir to mix. Remove from heat, add butter and allow butter to melt. In a mixing bowl, whisk eggs until liquid and whisk in salt, bourbon, cinnamon and vanilla extract. Whisk in syrup and butter mixture, being careful not to overmix. Allow to cool. (If you are making a crust, do so now, while the filling cools.)

Set oven rack at the lowest level of the oven and preheat to 350 degrees F.

Arrange pecans in crust. Skim any foam from top of filling (or the top will have an unattractively mottled surface), and pour over the pecans. With the back of a fork, press the pecans down into the filling so that they are covered.

Bake the pie for about 45 minutes, until the crust is baked through and the filling is set and well puffed in the center.

Cool the pie on a rack and serve warm or at room temperature with vanilla ice cream.

Toasted Coconut, Pecan and Caramel Pie

2 baked 9–inch pie shells
1/4 cup (1/2 stick) butter
1 (8 ounce) package flaked coconut
1/2 cup chopped pecans
8 ounces cream cheese, room temperature
1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (12 ounce) jar caramel ice cream topping

In a medium skillet, melt butter or margarine over medium heat. Add coconut and pecans. Toss well, and sauté until coconut is lightly browned. Set aside to cool.

In a large mixing bowl, beat cream cheese until fluffy. Add condensed milk and mix until smooth. Fold in whipped topping. Spread 1/4 of cream cheese mixture into each pastry shell. Sprinkle 1/4 of coconut mixture over each pie. Drizzle 1/2 of caramel topping over each coconut layer. Follow with remaining cream cheese mixture, then remaining coconut mixture.

Makes two 9–inch pies.

NOTE: Pies may be served chilled or frozen.

Toll House Pie

2 eggs
1/2 cup all-purpose flour
1/2 cup granulated sugar
1/2 cup firmly packed light brown sugar
3/4 cup butter, softened
1 (6 ounce) package Nestlé Toll House
 semi-sweet chocolate morsels
1 cup walnuts, chopped
1 (9-inch) unbaked pie shell*
Whipped cream or ice cream (optional)

Preheat oven to 325 degrees F.

In large mixer bowl, beat eggs at high speed until foamy, about 3 minutes. Beat in flour, granulated sugar and brown sugar until well blended. Beat in butter. Stir in semi-sweet chocolate morsels and walnuts. Pour into pie shell. Bake 55 to 60 minutes until knife inserted halfway between edge and center comes out clean and top is golden brown. Cool completely. Serve with whipped cream or ice cream.

* If using frozen pie shell, use deep-dish style; thaw completely. Place on cookie sheet; increase baking time by 10 minutes.

Asparagus Tomato Quiche

1 (10-inch) pie shell, partially baked
4 large eggs, beaten
3 tablespoons flour
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon dry mustard
1 1/2 cups half-and-half
2 cups grated Swiss cheese
10 fresh asparagus spears, washed and trimmed
1 medium tomato, sliced into 4 (1/4-inch) slices

Preheat oven to 375 degrees F.

Beat eggs with next 4 ingredients; stir in cheese.

Saving 6 asparagus spears for the top, chop the rest into 1-inch lengths; lay on bottom of pie shell.
Pour in liquid. Bake for 20 minutes.

Remove from oven and quickly arrange tomato and asparagus on top in a wagon wheel pattern; bake another 20 to 30 minutes.

Avocado Quiche

Yield: 2 quiches

**1 cup sour cream
3 eggs, beaten
3 cups shredded Cheddar cheese
8 scallions, chopped
2 ripe medium-size tomatoes, chopped
Dash of salt and black pepper to taste
2 ripe avocados, sliced about 1/4-inch thick
2 (9-inch) deep pie shells**

Preheat oven to 375 degrees F.

Mix sour cream, eggs, and cheese. Stir in scallions, tomatoes, and salt and pepper. Lay avocados on bottom of pie shells. There should be just enough slices to cover the bottom. Pour cheese mixture over avocado slices and spread out evenly. Bake until set, golden, and puffy, about 40 to 45 minutes. Let stand 10 minutes before serving.

Top with a spoonful of fresh avocado, tomatoes and scallions. Add a dollop of sour cream on top.

Broccoli Quiche

Crust

2 cups leftover rice (white or brown)

1 egg, beaten

1 teaspoon soy sauce

Mix together rice, egg and soy sauce. Spread evenly to cover well-buttered quiche pan or pie plate. Bake crust at 350 degrees F for 10 minutes. Remove from oven.

Filling

1/2 pound broccoli, (fresh or frozen), cooked until tender but not soft

4 eggs, beaten

1 1/2 cups milk, cream or half-n-half (whichever you prefer)

1 cup mild cheese, grated (such as Monterey jack, Colby – in any combination)

Salt and pepper to taste

Dash nutmeg or ground mace

Place broccoli in bottom of crust. Mix together eggs, milk, and spices. Pour over broccoli. Top with cheese. Bake at 350 degrees F for 45–50 minutes, or until knife inserted near center of pie comes out clean. Remove from oven and let sit 10 minutes before slicing.

Serves 4–6.

Broccoli, Crab and Cheddar Quiche

1 (9-inch) unbaked pie shell
1 cup chopped fresh broccoli
1 (4 1/4 to 6 ounce) can crabmeat, drained, rinsed and patted dry
1 cup (4 ounces) shredded sharp Cheddar cheese
3 eggs
1 cup heavy (whipping) cream
1/4 teaspoon salt
1/4 teaspoon white pepper

Preheat oven to 350 degrees F.

Prick unbaked pie shell with fork; bake 7 minutes. Remove pie shell from oven; place broccoli and crabmeat evenly in bottom of pie shell. Cover broccoli and crabmeat with cheese.

In small bowl, beat eggs well; stir in cream, salt and pepper. Pour egg mixture slowly into center of pie shell so mixture spreads evenly. Bake at 350 degrees F for 35 to 45 minutes or until golden brown.

Cut into wedges to serve.

Makes 6 servings.

Buddig Ruben Quiche

1 (4 ounce) package Buddig® Sliced Corned Beef or Pastrami
1 cup sauerkraut, drained
1 Pet-Ritz® Deep Dish Pie Crust Shell
1 cup (4 ounce) Swiss cheese, grated
5 eggs
3/4 cup milk

Preheat oven and cookie sheet to 425 degrees F.

Cut Buddig® Corned Beef or Pastrami into 1/2-inch squares. Squeeze excess moisture from sauerkraut.

Line pie crust with sauerkraut, meat and cheese. Beat together eggs and milk. Pour over meat mixture. Bake on preheated cookie sheet 15 minutes.

Reduce oven temperature to 300 degrees F and continue baking an additional 40 to 45 minutes or until knife inserted in center comes out clean.

Let stand 10 minutes before cutting.

Casserole Quiche

2 (8 count) packages crescent roll refrigerated dough
1 pound bacon, cooked crisp and crumbled
1 can French fried onions
6 eggs, beaten
1 (14 ounce) can cream-style corn
1 (12 ounce) can whole kernel corn, drained
3 cups shredded Cheddar cheese
16 ounces sour cream
1/2 teaspoon salt

Spray a 9 x 13-inch pan with cooking spray. Line the pan with the crescent dough going all the way up the sides. Make sure to press the perforations closed. Sprinkle the dough with crumbled bacon and onion.

Mix remaining ingredients. Pour into pan. Bake at 350 degrees F for 35 to 40 minutes, or until the center is set. On humid days, it may take longer to bake. If the edges of the crust start to brown too quickly, cover with foil. Let rest 15 to 20 minutes before serving.

NOTE: These can be made into mini quiches. Just line greased muffin tins with the dough, fill, and bake 15 minutes or until set.

Cheesy Bacon Quiche

1 1/4 cups Bisquick
1/4 cup margarine or butter, softened
2 tablespoons boiling water
1 cup shredded Swiss cheese
6 ounces Canadian bacon, chopped
1/4 cup green onions, sliced
1 1/2 cups half-and-half
3 eggs
1/2 teaspoon salt
1/4 teaspoon cayenne

Heat oven to 400 degrees F. Grease a 9-inch pie plate.

Stir Bisquick and butter until blended. Add boiling water, stir vigorously until soft dough forms. Press dough in bottom and up sides of pie plate, forming edges on rim of pie plate.

Sprinkle cheese, bacon and onions over crust. Beat half and half and eggs. Stir in salt and pepper. Pour into crust.

Bake 35 to 40 minutes until knife inserted in center comes out clean. Let stand 10 minutes before serving.

Chicken and Potato Quiche

1 unbaked pie shell
4 ounces Swiss cheese shredded
1 cup cooked chicken cubed or seasoned
1 can condensed cream of potato soup (this soup
is great because it has chunks of potatoes)
1/2 cup milk
6 large eggs lightly beaten

Preheat oven to 350 degrees F.

Sprinkle Swiss cheese over pie crust. Then sprinkle the chicken evenly on top of the cheese. Set aside.

Combine the soup and milk mixing until well blended. Stir in the eggs mixing well.

Pour into the pie shell and bake for 35 to 40 minutes or until golden in color and knife inserted in center comes out clean.

Remove from oven onto a wire rack and let stand 5 minutes before serving.

Note: this quiche puffs up beautifully while baking and then settles. This would also taste great with some peas and carrots. (it can almost be called chicken pot quiche without the crust on top.

Classic Quiche Lorraine

6 slices bacon

Egg Pastry for Quiche

4 eggs

1 1/4 cups half-and-half

1/2 cup whipping cream

3/4 teaspoon salt

1/4 teaspoon ground white pepper

1/4 teaspoon freshly grated nutmeg

Preheat oven to 375 degrees F.

Prepare Egg Pastry for Quiche and bake the empty shell for 10 minutes. Remove from oven and set aside.

Sauté bacon in a skillet over medium-high heat until barely crisp (about 6 minutes); drain well. Chop into pieces and sprinkle over bottom of the partially baked quiche shell.

In a mixing bowl, beat eggs and stir in half-and-half, cream, salt, pepper and nutmeg. Pour over bacon in shell and bake until knife inserted in center comes out clean (45 to 50 minutes); custard will be soft. Remove from oven and cool 30 minutes. Serve at room temperature.

Egg Pastry

1 1/4 cups all-purpose flour

1/4 teaspoon salt

1/4 cup butter

2 tablespoons vegetable shortening

1 egg, slightly beaten

In medium bowl, mix flour and salt. Using a pastry blender or two knives, cut in butter and shortening until mixture is crumbly.

Gradually add egg to flour mixture, stirring until dough is evenly moistened and begins to cling together. Shape into a flattened ball.

Roll out on a floured board or pastry cloth to about a 12-inch circle. Ease pastry into a 9 1/2-inch quiche pan. Trim edge to about a 1/2-inch overhang, then fold pastry under, even with top of dish.

Crab Quiche

Crust

1/2 recipe plain pastry or 1 layer
pie crust mix for 9-inch pie

Filling

7 1/2 ounces fresh lump crab meat (shells and
cartilage removed)
3 ounces Swiss cheese, grated
4 eggs
2 cups half-and-half
1/3 cup onion, minced
1 teaspoon salt
1/4 teaspoon cayenne pepper
1 tablespoon fresh parsley, chopped

Preheat oven to 425 degrees F.

Prepare pie crust as directed. Place pastry on the bottom and sides of a 9-inch pie pan.

Over the dough, sprinkle all of crab meat, then all of cheese.

In a bowl, beat eggs, cream, onion, salt and cayenne until blended. Pour mixture over crab meat and cheese. Sprinkle with parsley. Place pan on a cookie sheet; set on middle rack in oven. Bake at 425 degrees F for 15 minutes, then reduce heat to 300 degrees F.

Bake 30 minutes more or until knife, when inserted, comes out clean. Remove quiche from oven; let cool 10 minutes. Cut and serve warm.

Yields 6 slices.

Crescent Quiche

1 (8 ounce) package refrigerated quick crescent dinner rolls
1 egg, beaten
1 1/2 cup evaporated milk
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1 1/2 cups shredded Swiss cheese
1 cup sliced fresh mushrooms
1 cup shredded or chopped zucchini

Note: Substitute 1 package of frozen spinach, cooked and drained, for the mushrooms and zucchini, or create your own.

Preheat oven to 325 degrees F.

Crust: Separate dough into 8 triangles. Place dough in ungreased 9-inch pie pan or quiche pan, pressing pieces together to form a crust.

Sauté mushrooms and zucchini; cool mixture.

Combine egg, milk, salt and Worcestershire sauce. Stir in cheese. Spread cooled mushroom/zucchini mixture over bottom of unbaked crust. Pour egg mixture into crust. Bake for 25 to 30 minutes until set (40 to 45 minutes for quiche pan). Allow to cool approximately 5 minutes before serving.

This may be baked ahead of time, refrigerated, then reheated.

Green Chile Quiche

Olive oil cooking spray
5 thin 10-inch flour tortillas
1/3 cup grated Parmesan cheese
1/2 cup sour cream, light or regular
2 extra-large eggs
1 (7 ounce) can green chiles, drained and rinsed
1 jalapeño chile, seeded and minced (optional)
1/4 cup chopped onion
1 tablespoon minced cilantro
1 1/2 cups grated Monterey jack cheese
Chile powder or paprika

Preheat oven to 350 degrees F. Mist a 13 x 9-inch baking dish or other shallow ovenproof dish with the olive oil spray.

If the tortillas are cold and stiff, warm them in the microwave to make them more pliable. Fit them into the baking dish, overlapping and with at least 2 inches of the edges sticking up out of the dish. When all the tortillas are fitted into the dish, mist them with cooking spray. Sprinkle evenly with the Parmesan cheese and bake for 5 minutes. Remove from the oven but leave the oven on.

Put the sour cream, eggs, 2 of the green chiles, the jalapeño, onion and cilantro into the bowl of a food processor. Process until well blended. Pour into the pre-baked tortilla shell. Layer the Monterey jack cheese over the filling and then sprinkle with a little red chile powder or paprika.

Bake for 18 minutes, or until the filling is set. Remove and cool for at least 15 minutes. Use a wide spatula to help slide the tortilla quiche out of the dish, and cut into small pieces.

Serves 6 as part of a brunch buffet.

Hungry Man's Quiche

Yield: 1 (10-inch) deep-dish quiche

**1 (10-inch) deep-dish pastry crust
3 small potatoes, cooked and mashed
1/4 cup cubed ham (1/4-inch cubes)
2 cups grated cheese
5 eggs
1 cup milk**

Preheat oven to 325 degrees F.

Place pastry crust in 10-inch dish, crimp edges, and prick bottom in several places. Bake crust for 15 minutes, then remove from oven. Increase oven temperature to 375 degrees F.

Layer potatoes, ham, and cheese into crust.

Beat eggs and milk together and pour into crust. Bake 30 minutes at 375 degrees F. Lower heat to 350 degrees F and bake for additional 10 minutes.

Jalapeno Quiche

8 eggs

1/2 cup flour

3/4 teaspoon salt

1 teaspoon baking powder

16 ounces shredded Monterey jack cheese

1 1/2 cups cottage cheese

1/4 cup chopped jalapenos

Beat eggs for 3 minutes. Combine and mix well with eggs the flour, salt and baking powder. Add to mixture the shredded Monterey jack cheese, cottage cheese and chopped jalapenos. Pour into greased 9 x 13-inch dish. Bake at 350 degrees F for 30 to 35 minutes. Let stand 10 minutes before cutting.

Lindsay Quiche & Tell

1 1/2 cups whipping cream
1/2 cup buttermilk
4 eggs, lightly beaten
1/4 teaspoon salt
Dash of pepper
1/4 pound bacon, cooked and crumbled
1/4 pound Swiss cheese, shredded (2 cup)
2 tablespoons sliced scallions
1 (6 ounce) can Lindsay® Large Pitted, Ripe Olives, drained
1 pastry-lined 9-inch pie plate or quiche dish (unbaked)

Preheat oven to 375 degrees F.

Heat cream and buttermilk; whisk in eggs and seasonings. Stir in cheese, bacon, onions and Lindsay® Olives. Pour into pastry shell. Bake for 30 to 35 minutes, until custard is set and golden.

Garnish with chopped parsley, if desired.

Makes 6 servings.

Mexican Quiche

4 (6-inch) flour tortillas
4 ounces jack cheese with peppers, sliced
1/2 teaspoon chili powder
2 cup milk
4 eggs, beaten
1/2 teaspoon salt
1 (3 ounce) can French fried onions
1/4 teaspoon dry mustard

Press one flour tortilla in each of four casseroles; top with cheese slices and about 3/4 of the onion rings.

In saucepan, heat milk to almost boiling. Gradually add hot milk to eggs, blending well; stir in salt, chili powder and mustard. Divide egg mixture between casseroles. Bake at 350 degrees F for 23 minutes. Top with remaining onions and bake 5 minutes more. Let stand at room temperature for 5 minutes before serving.

Makes 4 individual casseroles.

Mushroom Crust Cheese Quiche

3/4 pound fresh mushrooms, chopped
5 tablespoons butter, divided
1/2 cup finely crushed saltines (12 crackers)
1/4 cup sliced green onions with tops
8 ounces Monterey jack cheese, shredded
1 cup cottage cheese
3 eggs
1/4 teaspoon pepper
Paprika

Sauté mushrooms in 3 tablespoons butter until limp. Add saltine crumbs and let cool. Spread in buttered 9-inch pie plate and pat down and up sides to form crust.

Sauté onions in 2 tablespoons butter for 1 to 2 minutes. Spread over mushroom crust. Sprinkle shredded cheese over onions. Blend together cottage cheese, eggs and pepper until smooth. Carefully pour in pie plate over cheese. Sprinkle with paprika.

Bake in a preheated 350 degree F oven for 30 minutes or until knife inserted in center comes out clean.

Pet Salmon Quiche

1 Pet–Ritz® Regular Pie Crust Shell
1 (8 ounce) can salmon, drained
1 small can Pet® Evaporated Milk
1 cup (4 ounces) Cheddar cheese, shredded
1/2 cup finely chopped onion
2 eggs, separated
1 tablespoon dried parsley flakes
1 tablespoon lemon juice
1 teaspoon seasoned salt
1/4 teaspoon pepper

Preheat oven and cookie sheet to 450 degrees F.

Partially bake pie shell, about 6 minutes. Reduce oven temperature to 375 degrees F.

Remove the bone and skin from salmon. Flake salmon and mix with evaporated milk, cheese, onion, egg yolk, parsley, lemon juice and seasoning.

Beat egg whites until stiff. Fold egg whites into salmon mixture. Spoon into partially baked pie shell. Bake on preheated cookie sheet, until filling puffs and is golden brown, about 30 to 35 minutes. Cool 10 minutes before serving.

Potato Chip Quiche Lorraine

1 1/2 cups finely crushed potato chips
1 teaspoon paprika
1 cup half-and-half
1 cup whipping cream
3 eggs, beaten
1/4 pound bacon, cooked crisp and crumbled
2 tablespoons sliced scallions
1/4 teaspoon salt
Dash each pepper and nutmeg
2 cups grated Swiss cheese

Combine chips and paprika; gently press into bottom and 1 1/2 inches up sides of 8-inch springform pan.

In saucepan warm half-and-half and cream; beat into eggs to blend. Stir in remaining ingredients. Pour into crust. Bake in 375 degrees F oven 30 to 35 minutes, until custard is set and golden.

Makes 6 servings.

Quiche Lorraine

1 (9-inch) pastry shell
1/4 pound sliced bacon, cut into 1-inch pieces
2 cups cream or milk
3 eggs, well beaten
Salt and freshly-ground pepper, to taste
A grating of fresh nutmeg
1/2 cup diced or shredded Gruyere or Swiss cheese

Prick the bottom of the pie crust thoroughly with a fork to prevent it from bubbling up during cooking.

Fry the bacon in a large skillet over high heat until much of the fat is rendered out, but do not fry it until it is crisp. Drain the bacon on paper towels.

Combine the cream, eggs, salt, pepper, and nutmeg in a bowl and mix well. Place the bacon in the bottom of the pie shell, followed by the cheese. Pour the egg mixture into the shell and bake in a preheated 375 degree F oven for 30 to 40 minutes, until the top is golden brown and a wooden pick inserted in the center comes out clean.

Allow to cool and serve lukewarm.

Serves 6 to 8.

Quiche Me Quick

3 eggs

1 1/2 cups milk

Dash of pepper

1/2 cup buttermilk baking mix

1/4 cup butter, melted

8 strips bacon, fried and crumbled

1 cup Cheddar cheese, grated

Combine eggs, milk, baking mix, butter and pepper in blender. Pour into a greased 9-inch glass pie pan. Sprinkle with bacon and cheese, pressing below surface of milk. Bake at 350 degrees F for 30 minutes. Let stand 10 minutes before serving.

Reuben Quiche

**35 Waverly Crackers, finely rolled
(about 1 1/2 cups crumbs)
1 1/2 teaspoons caraway seed
1/4 cup butter or margarine, melted
1 cup shredded Swiss cheese, divided
4 ounces deli sliced corned beef, chopped
1/2 cup sauerkraut, well drained
2 tablespoons sliced pimientos
4 eggs, beaten
1 cup milk
1 tablespoon Grey Poupon Dijon Mustard
Sliced dill pickles, for garnish**

Mix cracker crumbs, caraway seed and butter or margarine; press on bottom and side of 9-inch pie plate. Bake at 375 degrees F for 5 to 7 minutes or until lightly browned.

Sprinkle half the cheese over crust; top with corned beef, sauerkraut, pimientos and remaining cheese. Beat eggs, milk and mustard; pour over pie filling.

Bake at 375 degrees F for 30 to 35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes; serve garnished with pickles if desired.

Makes 6 servings.

Salmon Quiche

1 unbaked 9-inch pastry shell
1 (15 1/2 ounce) can red salmon
3 large eggs
1 cup small curd cream-style cottage cheese
2 teaspoons Dijon mustard
3/4 teaspoon salt
1/2 cup half-and-half
1 (4 ounce) can sliced mushrooms
1/2 cup shredded carrot
1/4 cup thinly sliced scallion
Parsley

Partially bake pastry shell on lower rack of 375 degree F oven 15 minutes.

Meanwhile, drain salmon, reserving 2 tablespoons liquid. Break salmon into chunks. Beat eggs with cottage cheese, mustard and salt. Add half-and-half, salmon liquid and undrained mushrooms. Stir in carrot, onion and salmon. Ladle into partially baked pastry shell. Return to oven and bake 45 minutes longer or until set in center.

Let stand 10 minutes. Garnish with parsley sprig. Cut into wedges and serve warm.

Makes 6 to 8 servings.

Sausage Quiche

1 (16 ounce) box hot roll mix
1 pound bulk sweet or hot Italian sausage
4 cups sliced fresh mushrooms
1 cup chopped onion
1 cup chopped red sweet pepper
2 cloves garlic, minced
1 (8 ounce) can pizza sauce
2 cups shredded smoked mozzarella or
provolone cheese (8 ounces)
1 egg
1 tablespoon water

Prepare hot roll mix according to package directions through the kneading step. cover; let dough rest 5 to 10 minutes.

Preheat oven to 350 degrees F.

In a large skillet cook sausage over medium heat until meat is brown. Drain off fat, reserving 1 tablespoon fat in skillet. Add mushrooms, onion, red pepper and garlic. Cook over medium heat until vegetables are tender. Drain off any liquid. Stir in pizza sauce.

In a small bowl beat together egg and water; set aside. Grease bottom and sides of a 9-inch springform pan. On a lightly floured surface roll three-fourths of the dough into a 15-inch circle. Fit into the bottom and press up the sides of the springform pan. Sprinkle bottom of dough with 1/2 cup of the mozzarella or provolone cheese. Spoon meat mixture over cheese. Sprinkle remaining cheese over meat. Press lightly into meat filling.

On a lightly floured surface roll remaining dough into a 9-inch circle; place on top of meat-cheese mixture. Fold bottom dough over top dough; pinch to seal. Brush top of pie with egg-water mixture; allow to dry 5 minutes.

With a sharp knife, score top of pie in a diamond pattern, but do not cut all the way through the dough. Bake for 45 to 50 minutes or until golden brown. Cool in pan on a wire rack for 20 minutes.

To serve, use a small spatula or table knife to loosen pie from sides of pan. Remove sides of pan; cut into wedges.

Makes 8 main dish servings.

Shrimp Chile Quiche

1 Pet-Ritz® Regular Pie Crust Shell, thawed
2 eggs
1 small can Pet® evaporated Milk
2 tablespoons flour
3/4 teaspoon garlic salt
1/2 cup (2 ounces) shredded Cheddar cheese
1/2 cup (2 ounces) shredded Monterey jack cheese
1/2 cup chopped onion
1 (4 ounce) can Old El Paso® Green Chiles
1 (4 1/2 ounce) can Orleans® De-veined Medium Shrimp, drained

Preheat oven and cookie sheet to 450 degrees F. Partially bake pie shell about 6 minutes. Remove from oven. Reduce oven temperature to 350 degrees F.

Beat together eggs, evaporated milk, flour and garlic

Shrimp Quiche

1 (9-inch) partially-baked pie shell
1/2 pound shrimp, cooked, diced
1/4 cup scallions, sliced
Pinch of pepper
1 cup heavy cream or half-and-half
3 eggs
2 fresh tomatoes, sliced
1/4 cup Swiss cheese, grated
2 tablespoons butter

Sauté scallions in butter. Add shrimp and pepper and cook for 2 minutes. Set aside.

Beat together eggs and cream. Spread shrimp mixture in bottom of pie shell. Pour cream mixture over shrimp. Top with slices of tomato and sprinkle with cheese. Bake at 375 degrees F for 25 minutes.

Shrimply Delicious Quiche

**3/4 pound raw, peeled and de-veined
shrimp, fresh or frozen**
1 tablespoon salt
2 cups water
1 1/2 cups sliced fresh mushrooms
2/3 cup sliced scallions
1/4 cup butter or margarine, melted
4 eggs, well beaten
1 1/2 cups half-and-half
1 teaspoon salt
1/8 teaspoon dry mustard
1 cup shredded mozzarella cheese
2 unbaked 9-inch pie shells

Thaw shrimp if frozen. Add salt to water and bring to a boil. Place shrimp in boiling water; cook 30 seconds. Drain. Rinse under cold running water for 1 to 2 minutes. Remove any remaining particles of sand vein. Chop shrimp.

Cook mushrooms and scallions in butter until tender, but not brown.

Combine eggs, half-and-half, salt and dry mustard; beat until smooth. Layer half of the rock shrimp, half of the mushroom mixture and half of the mozzarella cheese in each pie shell. Pour half of the egg mixture into each pie shell. Bake at 425 degrees F for 15 minutes; reduce heat to 300 degrees F and continue to bake for 30 minutes or until knife when inserted in the center comes out clean. Let stand 15 minutes before serving.

Makes 6 servings.

Southwestern Quiche

Prepared pie crust dough

1 large tomato, sliced

1 (2 1/4 ounce) can sliced black olives

6 scallions, chopped

8 ounces Monterey jack with jalapeños, grated

4 eggs

1 tablespoon flour

1/2 cup half-and-half

Pinch of nutmeg

Preheat oven to 375 degrees F.

Place pie crust in an 8- or 9-inch pie pan. Arrange tomato slices on bottom. Drain olives. Over tomatoes, sprinkle olives, onions and cheese.

Beat eggs with flour, half-and-half and nutmeg. Bake 50 minutes or until lightly brown on top.

Makes 6 to 8 servings.

Spicy Roast Beef and Pepper Jack Quiche

1 (15 ounce) package folded refrigerated pie crust
1 cup (4 ounce) shredded pepper–jack cheese
1 cup (4 ounce) shredded Swiss cheese
1 1/2 cups (8 ounces) finely chopped leftover roast beef
1 cup (1/2 pint) heavy cream
4 eggs
1/4 teaspoon dry mustard
1/4 teaspoon black pepper

Preheat oven to 325 degrees F. Unfold the pie crust and place in a 9–inch deep–dish pie plate, pressing the crust firmly into the plate.

In a medium bowl, combine the pepper–jack cheese, Swiss cheese and roast beef; mix well and spoon into the pie crust.

Using the same bowl, whisk together the remaining ingredients; pour over the roast beef and cheese mixture. Bake for 55 to 60 minutes, or until a knife inserted in the center comes out clean.

Cut into 8 pie–shaped wedges to serve.

Taco Quiche

2 pounds ground beef
1/2 cup sour cream
2 envelopes taco seasoning
3 cups shredded lettuce
4 eggs
3/4 cup fresh salsa
3/4 cup milk
1/4 cup chopped green bell pepper
1 1/4 cups biscuit mix
1/4 cup chopped green onions
Dash of pepper
8 ounces shredded Cheddar cheese

In a skillet brown ground beef; drain. Add taco seasoning and prepare according to the package directions. Spoon meat into a greased 13 x 9-inch baking dish.

In a bowl, beat eggs and milk. Add biscuit mix and pepper; mix well. Pour over the meat. Bake uncovered, at 400 degrees F for 20 to 25 minutes or until golden brown. Cool for 5 to 10 minutes.

Spread sour cream over the top; sprinkle with lettuce, salsa, green pepper, onions and cheese. Serve immediately.

Yield: 8 servings

Tomato Quiche

2 medium tomatoes

Pastry for one crust 9–inch pie

4 eggs

1 1/2 cups milk

2 cups shredded Swiss cheese

1/2 cup chopped onions

1 1/4 teaspoons salt

1/4 teaspoon ground black pepper

Hold tomatoes at room temperature until fully ripe. Cut one into small dice; slice the second tomato. Set both aside separately. Roll pastry to fit a 9–inch pie pan. Fit pastry into pan and flute edges. Prick bottom and sides of pastry. Refrigerate for 10 minutes. Bake in a preheated 450 degrees F oven until golden, about 8 minutes. Remove pie shell. Reduce oven temperature to 325 degrees F.

In a medium bowl lightly beat eggs. Stir in milk, cheese, onions, salt, black pepper and reserved diced tomato. Pour into baked pie shell. Bake for 30 minutes. Top with reserved sliced tomatoes. Bake until a knife inserted in center comes out clean, about 25 minutes longer. Let pie stand at room temperature for 10 minutes before cutting.

Tortilla Quiche

1 (12-inch) flour tortilla
1 1/2 cups grated Monterey jack cheese
1 cup grated sharp Cheddar cheese
1 (4 ounce) can chopped green chiles
3 eggs
1 cup sour cream
1/4 teaspoon salt
1/8 teaspoon cumin

Preheat oven to 350 degrees F. Place tortilla in bottom of a lightly greased 10-inch pie plate. Sprinkle jack cheese and half of Cheddar cheese over tortilla. Sprinkle chiles over cheese.

Beat eggs, sour cream, salt and cumin. Pour over chiles and top with the remaining Cheddar cheese. Bake for 45 minutes. Let sit 10 minutes before cutting.

Makes 6 servings.

Tuna Quiche

2 (6 ounce) cans tuna packed in water, drained dry
4 green onions, white and green parts, sliced
1 cup shredded Swiss cheese
1 (9-inch) pie crust, unbaked
3 eggs
1 cup mayonnaise
1 cup half-and-half

Preheat oven to 375 degrees F.

Spread tuna, green onions and cheese on bottom of crust.

Mix eggs, mayonnaise and half-and-half with a whisk until smooth. Pour slowly on top of ingredients in crust. If mixture is not going through to bottom of crust, carefully lift tuna to allow liquid to fill crust. There will be approximately 1/3 cup of liquid that will not fit into crust; discard it. Bake 45 to 50 minutes. Let sit 5 minutes before cutting.

Makes 8 servings.

NOTE: Other fillings to consider include 1 (13 ounce) can salmon, or 1 1/2 cups chopped ham, cooked bacon, cooked sausage, mushrooms or onion. Other cheeses may substitute for Swiss.

Vegetable Quiches

Using tortillas for the crust and fat-free egg product, reduced-fat cheese, and evaporated skim milk for the filling cuts the fat down to just 4 grams per serving. A traditional quiche has more than 20 grams of fat per serving.

Nonstick spray coating

3 (7- or 8-inch) flour tortillas

**1/2 cup shredded reduced-fat Swiss,
Cheddar or mozzarella cheese**

1 cup broccoli florets

1/2 of a small red sweet pepper, cut into thin strips (1/2 cup)

2 green onions, sliced

**1 (8 ounce) carton refrigerated or frozen egg product,
thawed (about 1 cup)**

3/4 cup evaporated skim milk

1/4 teaspoon dried thyme, crushed

1/8 teaspoon salt

1/8 teaspoon black pepper

Thin strips red sweet pepper (optional)

Spray three 6- to 7-inch individual round baking dishes* with nonstick coating. Carefully press tortillas into dishes or pans. Sprinkle with cheese.

In a small covered saucepan cook the broccoli, the 1/2 cup sweet pepper strips, and the green onion in a small amount of boiling water about 3 minutes or until crisp-tender. Drain well. Sprinkle cooked vegetables over cheese in baking dishes or pans.

In a medium mixing bowl stir together egg product, evaporated skim milk, thyme, salt, and black pepper. Pour over vegetables in baking dishes or pans. Place on a baking sheet. Bake in a 375 degree F oven for 25 to 30 minutes or until puffed and a knife inserted near center of each comes out clean. Let stand 5 minutes before serving. Garnish with additional strips of sweet pepper, if desired.

*** Or, spray six 6-ounce custard cups with nonstick coating. Cut each tortilla into 6 wedges. To form crust, press 3 tortilla wedges into each custard cup with points toward center. Tortillas do not have to cover cups completely. Continue as above.**

Makes 6 servings.

Zucchini Quiche

4 eggs
1 cup Bisquick
3 zucchini
1 onion
1 cup grated Cheddar cheese
1/2 cup vegetable oil

Grate zucchini (with skin) and grate onion. Mix (by hand) with Bisquick, grated cheese and oil. Beat eggs and pour into mixture and mix well. Pour into a square pan. Do not grease pan. Bake uncovered at 350 degrees F for about 40 minutes until golden brown on top. Let cool before cutting into squares.

Amaretto Cherry Cream Pie

Prepare and bake a single 10-inch pie crust; cool.

Cream Layer

2/3 cup granulated sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups half-and-half
1 cup milk
3 egg yolks, lightly beaten
1 tablespoon Golden Crisco shortening
1/2 teaspoon almond extract

Combine granulated sugar, cornstarch and salt in medium saucepan. Stir in cream and milk. Cook and stir on medium heat until mixture comes to a boil. Boil 1 minute. Remove from heat. Stir half of mixture into beaten egg yolks. Mix well. Return mixture to saucepan. Blend well. Boil and stir one minute. Remove from heat. Stir in Golden Crisco shortening and almond extract. Cool to room temperature. Refrigerate.

Filling

1 (14 ounce) can pitted red tart cherries in water
1/2 cup reserved cherry liquid
2/3 cup granulated sugar
2 tablespoons cornstarch
2 tablespoons all-purpose flour
Pinch of salt
1 tablespoon Amaretto liqueur
1 teaspoon red food color (optional)
1/2 teaspoon fresh lemon juice
1/2 teaspoon vinegar
1 tablespoon Golden Crisco shortening

Drain cherries, reserving 1/2 cup liquid. Pat cherries with paper towels. Combine 2/3 cup granulated sugar, cornstarch, flour and salt in medium saucepan. Mix until smooth. Cook and stir on medium heat until mixture is thickened and clear. Add cherries. Cook and stir on low heat 10 to 15 minutes. Remove from heat. Stir in Amaretto, food coloring, lemon juice, vinegar and Golden Crisco shortening. Cool to room temperature.

Topping

1 1/2 teaspoons unflavored gelatine
2 tablespoons plus 2 teaspoons water
1 1/2 cups whipping cream
6 tablespoons confectioners' sugar
1 teaspoon almond extract
1 (1 1/4 ounce) white chocolate bar, shaved
Slivered almonds

Combine gelatine and water in very small saucepan. Cook and stir on low heat until gelatine dissolves. Cool until warm, but still liquid. Beat whipping cream in medium bowl at high speed of electric mixer

until soft peaks form. Beat in gelatine slowly. Beat in confectioners' sugar and almond extract.

Assemble pie: Spread cream layer in cooled pie crust. Cover with cherry filling. Pipe topping over filling in decorative fashion. Sprinkle with shaved chocolate and slivered almonds. Refrigerate.

Bourbon–Pecan Pumpkin Pie

3 eggs, slightly beaten
16 ounces pumpkin
3/4 cup brown sugar, firmly packed
1 1/2 cups half–and–half
3 tablespoons bourbon
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon salt
2 tablespoons butter
1/4 cup brown sugar, firmly packed
1 cup pecan halves
1/4 cup bourbon
1 (9–inch) unbaked pie shell

Combine eggs, pumpkin, 3/4 cup sugar, half–and–half, 3 tablespoons bourbon, cinnamon, ginger, and salt, mix well. Pour mixture into the pie shell, bake at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F, and bake an additional 45 minutes or until set. Set aside to cool.

Combine butter and 1/4 cup brown sugar in a saucepan, cook over medium heat, stirring until sugar dissolved. Add pecans and 2 tablespoons bourbon, stirring to coat. Spoon mixture over the pie.

Heat the remaining bourbon in a saucepan just long enough to produce fumes (do not boil), remove from heat, ignite, and pour over pie. Serve pie when flames die down.

Brownie Bottom Bourbon Pie

1 box brownie mix
5 egg yolks
3/4 cup granulated sugar
1 envelope unflavored gelatine
1/4 cup cold water
1/2 cup Bourbon, divided
3 cups heavy cream, divided

Bake brownie mix according to directions, but bake a few minutes less, in the bottoms of 2 pie pans.

Beat egg yolks until thick and lemon colored. Slowly beat in sugar.

Soften gelatine in cold water and add 1/3 of the Bourbon. Heat this mixture of Bourbon over boiling water until gelatine dissolves. Pour into yolks and stir briskly. Add remaining Bourbon. Whip 1 cup of cream and fold into mixture. Pour filling into brownie crust and chill 4 hours.

Top with remaining cream whipped with a pinch of salt and sugar to taste. Sprinkle shaved chocolate on top.

Brandy Alexander Pie

1 envelope unflavored gelatine
1/2 cup cold water
2/3 cup granulated sugar
Pinch of salt
3 eggs, separated
1/3 cup cognac
1/3 cup crème de cacao
2 cups whipping cream, whipped and divided
1 (9-inch) graham cracker crust
Chocolate curls (for garnish)

In saucepan sprinkle gelatine over water. Add 1/3 cup sugar, salt and egg yolks. Stir. Heat and continue stirring until thick. Do not boil. Remove from heat and add cognac and crème de cacao. Chill until the mixture mounds slightly when dropped from a spoon.

Beat egg whites until stiff. Add remaining sugar and fold into mixture. Fold in one cup whipped cream. Turn into crust. Chill.

Garnish with remaining whipped cream and chocolate curls.

Cherry Brandy Pie

1 1/2 cups finely crushed chocolate wafers
6 tablespoons butter or margarine, melted
1 (7 ounce) jar Marshmallow Crème
1/3 cup cherry brandy
2 tablespoons chopped maraschino cherries
2 1/2 cups whipping cream, divided
1 tablespoon maraschino cherry juice

Combine crushed wafers and butter or margarine. Press mixture firmly onto bottom and sides of a 9-inch pie plate.

Combine Marshmallow Crème and brandy; beat until smooth with rotary beater. Fold in chopped cherries.

Whip 2 cups of the cream until soft peaks form; fold into marshmallow mixture. Turn into crust. Whip remaining cream and cherry juice; dollop or pipe atop pie. If desired, garnish with whole maraschino cherries. Freeze at least 6 hours.

Chocolate Amaretto Crunch Pie

Crust

3/4 cup finely ground Amaretto cookies
2/3 cup finely chopped almonds
1/2 cup firmly packed light brown sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/2 cup unsalted butter, melted

Filling

12 ounces bittersweet or semisweet chocolate, coarsely chopped
2 eggs, separated (room temperature)
3 tablespoons Amaretto liqueur
2 tablespoons granulated sugar
1 cup whipping cream
2 teaspoons vanilla extract

For crust: Preheat oven to 350 degrees F.

Combine cookies, almonds, sugar, flour and salt in processor. With machine running, add butter through feed tube and mix 20 seconds. Pat mixture onto bottom and sides of 10-inch tart pan with removable bottom. Bake 15 minutes. Cool crust completely.

For filling: Melt chocolate in large bowl; set over pan of gently simmering water; stir until smooth. Remove from over water. Beat in yolks; mixture may bind. Using electric mixer, beat in liqueur. Mixture will smooth out.

Using clean, dry beaters, beat whites with 1 tablespoon sugar until soft peaks form. Gently fold whites into chocolate mixture. Using clean, dry beaters, beat cream with remaining sugar and vanilla extract until soft peaks form. Fold 1 cup into chocolate mixture. Cover and refrigerate remaining cream. Spoon filling into crust. Cover and refrigerate at least 6 hours.

Fill pastry bag with remaining cream and pipe rosettes atop pie before serving.

Chocolate Bourbon Pie

2 eggs
1 cup granulated sugar
8 tablespoons butter, melted
1/4 cup Bourbon whiskey
1/4 cup cornstarch
1 cup pecans, chopped
1 cup semisweet chocolate chips
1 (9-inch) pie shell
1 cup heavy cream, whipped

Preheat the oven to 350 degrees F.

In a mixing bowl, beat the eggs and gradually add the sugar. Add melted butter and Bourbon; blend in the cornstarch. Stir in the pecans and chocolate bits. Pour into the pie shell and bake for 45 minutes.

Serve slightly warm with whipped cream.

Chocolate Brandy Pie

1/2 cup butter or margarine
2 eggs
1 cup granulated sugar
1 (5 ounce) can evaporated milk
1 teaspoon vanilla extract
2 to 3 tablespoons brandy
3 1/2 tablespoons cocoa
1 (9-inch) graham cracker crust
Whipped cream (optional)
Shaved chocolate curls (optional)

Mix first 7 ingredients 2 to 3 minutes in blender. Pour into graham cracker crust. Bake at 325 degrees F for 40 to 50 minutes.

May be served with whipped cream topping and shaved chocolate curls.

Chocolate Chip Cannoli Pie

1 (15 ounce) container ricotta cheese
1/2 cup crème de cacao liqueur
1/8 teaspoon salt
2 eggs
3 tablespoons chocolate chips
Graham cracker crust

Preheat oven to 300 degrees F.

Combine Ricotta cheese, crème de cacao liqueur, salt and eggs in blender and blend until smooth. Mix in the chocolate chips. Pour into pie shell and bake for one hour. Cool, then chill.

Serves 8.

Chocolate Grasshopper Pie

3 cups miniature marshmallows
1/2 cup milk
1/4 cup Hershey's cocoa
2 tablespoons white crème de menthe
2 tablespoons white crème de cocoa
1 cup chilled whipping cream
2 tablespoons confectioners' sugar
1 (8-inch) chocolate crumb crust

In medium saucepan combine marshmallows, milk and cocoa. Stir constantly over low heat until marshmallows are melted; remove from heat. Stir in crème de menthe and crème de cacao; cool to room temperature.

In large mixer bowl beat whipping cream with confectioners' sugar until stiff. Fold in cooled chocolate mixture. Spoon into crust. Cover and freeze several hours or overnight. Garnish as desired.

Chocolate Satin Mousse Pie with Kahlua Cream

Chocolate Cookie Crumb Crust

1 1/2 cups chocolate cookie crumbs (use a good quality fudge cookie)
1/2 cup melted butter
1 tablespoon Kahlúa liqueur
1/4 cup grated chocolate
1/4 cup chopped almonds

Combine all the ingredients and pat them into a 10-inch springform pan. Bake in a 350 degree F oven for about 8 minutes or until crust is set.

Filling

3/4 cup milk
3 cups miniature marshmallows
1 tablespoon Kahlúa liqueur
1 cup cream
12 ounces chocolate (use a good quality chocolate), broken into pieces

In the top of a double boiler, over hot, not boiling water, stir together milk and marshmallows until marshmallows are melted. Add the chocolate, stirring until chocolate is melted and mixture is blended. Allow to cool for about 1 hour in the refrigerator.

Beat cream with liqueur until stiff. Beat in cooled chocolate mixture until blended. Spoon into Chocolate Cookie Crumb Crust and refrigerate until firm.

Decorate top with chocolate leaves and peaks of whipped cream.

Serves 8.

Crème de Cacao Pie

1 envelope unflavored gelatine
1/2 cup cold milk
1/4 cup butter or margarine
2/3 cup granulated sugar, divided
6 tablespoons Hershey's cocoa
3 eggs, separated (at room temperature)
1/4 cup crème de cacao (chocolate-flavored liqueur)
1 (9-inch) baked pastry shell

In a small bowl, sprinkle gelatine over milk; let stand 5 minutes to soften.

In medium saucepan, over low heat, melt butter; remove from heat. Stir in 1/3 cup sugar and cocoa. Add gelatine mixture; blend well.

Slightly beat egg yolks; stir into chocolate mixture. Over medium heat, cook, stirring constantly, until mixture is hot and gelatine is dissolved. Do not boil. Remove from heat; stir in crème de cacao. Cool to room temperature, stirring occasionally.

In large mixer bowl, beat egg whites until soft peaks form; gradually add remaining 1/3 cup sugar, beating until stiff peaks form. Fold in chocolate mixture; pour into pie shell. Cover; refrigerate until set, about 4 hours.

Refrigerate leftovers.

Daiquiri Pie

8 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 tablespoon grated lime rind
1/2 cup fresh lime juice
1/3 cup light rum
9-inch graham cracker crust
1 cup whipping cream
1 tablespoon light rum
1 teaspoon grated lime rind

Beat cream cheese until smooth and fluffy. Gradually add milk, beating until well blended. Add lime rind, juice and 1/3 cup rum. Mix well and pour into pie crust. Refrigerate 3–4 hours.

Gradually add lime juice to whipping cream and beat until stiff. Spread on cooled pie. Sprinkle with grated rind.

Deep Dish Amaretto Pecan Pie

1 1/2 cups granulated sugar
5 eggs
1/4 cup butter, melted
1 1/4 cups light corn syrup
1/2 cup amaretto liqueur
3 cups chopped pecans, divided
2 Sugar Crusts

In a medium mixing bowl, whisk sugar and eggs. Add butter, corn syrup and amaretto. Put 1 1/2 cups chopped pecans on top of each of 2 sugar crust-lined pans. Pour liquid mixture on top of pecans. Bake at 350 degrees F for 40 to 45 minutes or until filling is firm, but do not over-brown.

Sugar Crusts

1 cup butter
1 cup granulated sugar
3 eggs
4 cups all-purpose flour
1 teaspoon salt

Place butter and sugar in mixing bowl and beat until creamy. Add eggs, one at a time, scraping sides of bowl after each addition.

Sift flour and salt and add to creamed mixture. Mix until dough comes together. Remove from bowl and knead the dough into a ball. Wrap with plastic and refrigerate at least one hour.

Roll half of the dough 1/4-inch thick and line a springform pan half way up the sides. Repeat process with remaining dough. Cover; place in the refrigerator until needed.

Makes 2 crusts.

Down in Dixie Bourbon Pie

1 box chocolate wafers, crushed
1/4 cup butter or margarine, melted
21 large marshmallows
1 cup evaporated milk
1 cup heavy cream
3 tablespoons bourbon

Mix chocolate wafer crumbs and melted butter. Pat into bottom and sides of a 9-inch pie pan. Bake at 350 degrees F until set — about 15 minutes.

In saucepan, heat marshmallows and milk until marshmallows melt and mixture is smooth. Do not boil. Remove from heat. Whip cream until stiff. Fold into marshmallow mixture. Add bourbon and pour into cooled chocolate crumb crust. Refrigerate 4 hours or until set.

Additional whipped cream and chocolate crumbs or chocolate curls make an attractive garnish.

Eggnog Pie

1 (9-inch) pre-baked piecrust

Filling

1 teaspoon unflavored gelatine

1 tablespoon water

1 cup milk

2 tablespoons cornstarch

1/4 cup cold water

1/2 cup granulated sugar

1/4 teaspoon salt

3 egg yolks, beaten

1 tablespoon butter

1 teaspoon vanilla extract

1 tablespoon dark rum, brandy or bourbon

1 cup heavy cream

Nutmeg (for garnish)

Soften gelatine in 1 tablespoon cold water. Set aside.

Scald milk in the top of a double boiler over simmering water. Dissolve cornstarch in 1/4 cup cold water and stir into scalded milk. Then add sugar, salt and beaten egg yolks. Cook, stirring constantly, until sugar has completely dissolved, about 15 minutes.

Add softened gelatine and stir until gelatine has been dissolved. Add butter, vanilla extract and liquor, then cool.

Beat heavy cream until stiff. Fold into filling and pour into the cooled pie shell. Garnish with freshly-grated nutmeg and refrigerate until serving time.

Frozen Brandy Alexander Pie

1 can sweetened condensed milk
1 cup heavy cream, whipped
2 tablespoons crème de cacao
2 tablespoons brandy
1 (9-inch) graham cracker crust
Shaved sweet chocolate (for garnish)

Combine sweetened condensed milk, whipped cream, crème de cacao and brandy. Pour into prepared crust. Freeze 4 to 6 hours until firm.

Garnish with shaved chocolate before serving.

This may also be topped with chocolate sauce, whipped cream or chocolate curls.

Frozen Pina Colada Pie

1 1/3 cups sweetened coconut flakes
1/2 cup granulated sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
2 egg whites
1/2 teaspoon vanilla extract
3 cups vanilla ice cream
3 tablespoons rum
5 ounces frozen piña colada mix
2 cups pineapple sherbet
1/4 cup toasted coconut flakes
Yellow food coloring

Preheat oven to 325 degrees F.

In medium bowl, stir together coconut, sugar, cocoa, flour and salt. Add egg whites and almond extract; stir until well blended.

Drop by teaspoons onto a lightly greased and floured a 9-inch pie pan. Gently press mixture into pie pan, pulling mixture up sides, a little bit beyond the edge of the pan. Bake in middle of oven for 18 to 25 minutes until set in middle and light golden brown. Cool completely on a wire rack.

Soften ice cream. Stir in rum and return to freezer.

Soften sherbet. Stir in frozen piña colada mix and a little yellow food coloring to make it a nice "pineapple" color. Return to freezer until nearly firm (5 to 10 minutes).

Spoon ice cream mixture into pie crust. Spoon dollops of sherbet on top and swirl together with a knife to marble. Sprinkle with toasted coconut and freeze until firm.

Serves 12 to 16.

Frozen Rum Cream Pie

Crust

36 Oreo cookies de-sugared

1/2 cup (1 stick) butter or margarine, melted

Filling

6 egg yolks

1 cup granulated sugar

1 tablespoon gelatin

1/2 cup cold water

1 pint whipped cream

1/2 cup rum

Shaved chocolate for garnish

Crust: Roll cookies fine and mix well with melted butter. Press into two 9-inch pie plates and freeze.

Filling: Beat egg yolks well. Add the sugar and beat until thick and creamy.

Soak the gelatin in cold water. Place over a low flame and bring to a boil. Pour the gelatin over the egg mixture stirring briskly.

Whip the cream until stiff. Fold into pie mixture and stir in the rum. Pour into 2 frozen pie shells.

Sprinkle with shaved chocolate. Freeze until firm.

Grasshopper Pie

Crust

1 1/2 cups chocolate wafers, crushed

1/4 cup butter, melted

1/4 cup granulated sugar

Blend all ingredients; spread in a 9-inch pie pan and bake 8 minutes at 375 degrees F. Cool.

Filling

32 large marshmallows or

3 cup miniature marshmallows

1/2 cup milk

1/4 cup crème de menthe

3 tablespoons white crème de cacao

1 1/2 cups whipping cream, chilled

Few drops green food coloring

Grated chocolate (optional)

In saucepan over medium heat, cook marshmallows and milk, stirring constantly, just until marshmallows melt. Chill until thickened; blend in liqueurs.

In chilled bowl, beat cream until stiff. Fold marshmallow mixture into whipped cream; fold in food coloring. Pour into cooled crust. If desired, sprinkle with grated chocolate. Chill at least 3 hours.

Harvey Wallbanger Pie

1 envelope unflavored gelatine
1/2 cup granulated sugar
1/4 teaspoon salt
1/2 cup orange juice
1/4 cup water
2 teaspoons lemon juice
3 egg yolks, slightly beaten
1/3 cup Galliano
3 tablespoons vodka
3 egg whites
1/4 cup granulated sugar
1 cup whipping cream
1 (9-inch) pastry shell, baked and cooled

In medium saucepan, combine gelatine, the 1/2 cup sugar and salt. Add orange juice, water, lemon juice and egg yolks. Mix well. Cook and stir until gelatine dissolves and mixture is slightly thickened. Cool and add Galliano and vodka. Chill until partially set.

Beat whites and gradually add the 1/4 cup sugar. Beat until stiff peaks form. Fold into gelatine mixture. Whip the cream until stiff, and fold into mixture. Chill until mounds form when dropped from spoon. Pour into pie shell and chill until firm (4 to 5 hours).

Jack Daniels Chocolate Chip–Pecan Pie

**3 jumbo eggs, lightly beaten
1 cup granulated sugar
2 tablespoons unsalted butter, melted
1 cup dark corn syrup
1 teaspoon pure vanilla extract
1/4 cup Jack Daniels whiskey
1/2 cup semisweet chocolate chips
1 cup whole pecans
1 (10–inch) unbaked pie pastry**

Preheat oven to 375 degrees F.

In a mixing bowl, beat eggs, sugar, butter, corn syrup, vanilla extract and Jack Daniels until well combined. Strain. Sprinkle chocolate chips over bottom of unbaked pie shell, cover with pecans, and pour filling over all. Bake at 375 degrees F for 35 to 40 minutes or until a knife inserted halfway between the center and the edge comes out clean. Let set at least 30 minutes before serving.

Jamaican Cream Pie

Brown Butter Rum Crust

1 3/4 cups finely crushed shortbread cookies

1/2 cup confectioners' sugar

6 tablespoons butter

1 1/2 tablespoons dark rum

Mix crumbs and sugar. Melt butter and heat until very lightly browned. Remove from heat and cool slightly. Stir in rum. Pour over crumb mixture and stir thoroughly. Press over the bottom and sides of a buttered 9-inch pie pan. Chill.

Filling

1 large box regular vanilla pudding

1/2 teaspoon unflavored gelatine

1 3/4 cups milk

3 tablespoons dark rum

1 cup whipping cream

3 bananas

Mix pudding and gelatine. Stir in milk, mixing until smooth. Cook over moderate heat, stirring until mixture comes to a full boil. Remove. Cool slightly, and stir in rum. Cool completely and stir occasionally. When cold, beat cream until stiff and fold in. Peel and slice bananas. Spoon about 1/3 of the cooked mixture into the pie shell and cover with 1/2 of the bananas. Repeat layers and top with remaining pudding. Chill thoroughly.

Kahlua Ice Cream Pie

**1 (8 1/2 ounce) package chocolate wafers,
finely crushed (about 40 wafers)
3 tablespoons granulated sugar
5 tablespoons butter, melted
8 ounces cream cheese, softened
1/4 cup dark rum
1 quart coffee ice cream, softened
1 cup heavy cream
2 tablespoons granulated sugar
1 to 2 tablespoons Kahlúa
Chocolate scrolls**

In a small bowl, combine chocolate crumbs, sugar and butter, Press into a 9–inch round cake pan and chill.

In a large bowl, beat cream cheese with rum until light and fluffy. Fold in ice cream. Pour into crust and freeze at least 4 hours.

In a chilled bowl, whip cream, sugar and Kahlúa until stiff peaks form. Swirl onto top of pie. Garnish with Chocolate Scrolls. Freeze at least two hours. Let stand at room temperature about 5 minutes before serving.

Chocolate Scrolls

Allow squares of semisweet chocolate to warm slightly. Using a vegetable peeler, peel scrolls from chocolate onto a plate. Refrigerate until firm.

Kahlua Mallow Pie

Crust

2 cups crushed Oreo cookies
4 tablespoons butter, melted

Filling

27 large marshmallows
1/2 cup milk
1/3 cup Kahlúa
1 cup heavy cream, whipped
1 small container Cool Whip®
Grated chocolate

To make crust, combine cookie crumbs with butter; press into a 9-inch pie pan. Place in freezer.

To make filling, heat marshmallows and milk over a double boiler (or microwave). Stir until melted. Set aside to cool.

Add Kahlúa to cooled marshmallow mixture. Fold in whipped cream. Spoon filling into pie shell. Put in freezer for 1 hour or refrigerate overnight.

Serve garnished with Cool Whip and grated chocolate.

Kahlua Pecan Pie

1/4 cup butter
3/4 cup granulated sugar
1 teaspoon vanilla extract
2 tablespoons flour
3 eggs
1 cup Kahlúa
1/2 cup dark corn syrup
3/4 cup evaporated milk
1 cup whole or chopped pecans
1 chilled unbaked crust

Combine and mix well the first 4 ingredients. Beat in the eggs, one at a time. Stir in the Kahlúa, syrup and milk, and mix well. Stir in pecans and pour into pie crust. Bake at 400 degrees F for 10 minutes, then reduce heat to 325 degrees F and bake until firm — about 40 minutes. Chill.

Kentucky Horse Race Pie

Cooking spray
7 sheets phyllo dough, thawed
2 tablespoons dry breadcrumbs
2/3 cup light–or dark–colored corn syrup
1/2 cup packed dark brown sugar
1/3 cup bourbon
1/4 teaspoon salt
3 large egg whites
2 large eggs
1/2 cup chopped pecans
1/4 cup semisweet chocolate chips
1 teaspoon vanilla extract

Preheat oven to 350 degrees F.

To prepare crust, coat a 9–inch pie plate with cooking spray. Working with 1 phyllo sheet at a time (cover remaining dough to keep it from drying), place in the pie plate with edge overlapping plate rim. Lightly coat phyllo sheet with cooking spray; sprinkle phyllo with 1 teaspoon breadcrumbs. Place another sheet of phyllo over the first sheet in a crisscross design, and lightly coat with cooking spray. Sprinkle phyllo with 1 teaspoon breadcrumbs. Repeat the process with 4 phyllo sheets, cooking spray, and 4 teaspoons breadcrumbs. Top with the remaining phyllo sheet, and coat with cooking spray; fold the edges over. Set the pie plate aside.

To prepare the filling, combine the corn syrup and next 5 ingredients (corn syrup through eggs) in a large bowl, stirring with a whisk until mixture is well blended. Stir in the pecans, chocolate chips, and vanilla. Pour mixture into prepared crust. Bake at 350 degrees F for 25 minutes or until lightly browned; cover with foil, and bake an additional 20 minutes or until a knife inserted 1 inch from the edge comes out clean. Cool the pie on a wire rack.

Yield: 8 servings (serving size: 1 wedge).

Macadamia Nut Cream Pie

1/2 cup granulated sugar
4 tablespoons sifted cornstarch
1/2 teaspoon salt
2 cups milk
4 egg yolks, lightly beaten
1 tablespoon butter
2 tablespoons Kahlúa liqueur
3/4 cup chopped macadamia nuts
2 cups whipped cream
1 (9-inch) baked pie shell

Combine sugar, cornstarch and salt in top of a double boiler. Slowly add milk, stirring constantly. Place over gently boiling water and cook 10–15 minutes, stirring constantly until mixture thickens to a loose custard.

Blend 1/2 cup of the hot sugar mixture into the egg yolks, 1 tablespoon at a time. Slowly pour and beat the warm egg mixture back into the remaining sugar mixture. Continue cooking 3 to 5 minutes, until the custard is thick. Add butter; cool to room temperature.

Stir in the Kahlúa and all but 1 tablespoon of the nuts. Fold in 1 cup whipped cream. Fill pie shell, garnish with remaining whipped cream and reserved nuts. Chill.

Magic Margarita Pie

1 1/4 cups finely crushed pretzels
10 tablespoons butter, melted
1/4 cup granulated sugar
1 (14 ounce) can sweetened condensed milk
1/3 cup lime juice
2 to 4 tablespoons tequila
2 tablespoons orange liqueur
1/2 pint whipping cream
Additional whipped cream,
Orange twists, mint leaves or pretzels for garnish

Combine crumbs, margarine and sugar; press on bottom and up the side of buttered 9-inch pie plate.

In large bowl, combine sweetened condensed milk, lime, tequila and orange liqueur; mix well. Fold in whipping cream; pour into prepared crust. Freeze or chill until firm, 2 hours in freezer or 4 hours in refrigerator.

Garnish as desired.

Mai Tai Pie

2 cups flaked coconut
1/4 cup melted butter
8 ounces cream cheese
1 (14 ounce) can sweetened condensed milk
2 tablespoons orange flavored liqueur
1 (6 ounce) can unsweetened orange juice concentrate, thawed
1/3 cup light rum
1 (4 1/2 ounce) container Cool Whip, thawed
Orange slices

Combine coconut and butter, mixing well. Press into bottom and up sides of a 9-inch pie pan. Bake at 300 degrees F for 25 minutes. Cool.

Beat cheese until fluffy. Add milk and orange concentrate and beat until smooth. Add rum and liqueur. Fold in Cool Whip. Pour into cooled pie crust and refrigerate 6 hours.

Garnish with orange slices.

Serves 7.

Margarita Pie

1 (9-inch) graham cracker pie crust
1 (14 ounce) can sweetened condensed milk
1 1/2 ounces tequila
1 1/2 ounces Triple Sec
4 ounces fresh Mexican lime juice
1 1/2 cups heavy cream, stiffly beaten
Whipped cream
Thin slices of Mexican lime

In a medium bowl, combine condensed milk, tequila and Triple Sec. Add lime juice. Fold into whipped cream. Pour into pie shell and freeze 4 to 5 hours.

When ready to serve, garnish with more whipped cream and thin slices of lime.

Makes 8 servings.

Milwaukee Million Dollar Pie

Crust

2 cups chocolate wafer crumbs
1/4 cup butter, melted

Filling

4 (1 ounce) squares unsweetened chocolate
1 1/4 cups butter, softened
1 1/3 cups granulated sugar
6 eggs
3 tablespoons cognac
2 cups finely chopped pecans
2 cups whipping cream, whipped
Chocolate curls

Combine chocolate wafer crumbs and 1/4 cup melted butter; stir well. Press mixture firmly on bottom and 1/2 inch up sides of a 10-inch springform pan. Bake at 350 degrees F for 10 minutes. Set crust aside, and let cool.

Place unsweetened chocolate in top of a double boiler. Bring water to a boil. Reduce heat to low; cook until chocolate melts, stirring occasionally. Set aside, and let cool.

Cream the 1 1/4 cups softened butter; gradually add sugar, beating well on medium speed of electric mixer. Add melted chocolate; blend well. Add eggs, one at a time, beating 3 minutes after each addition. Add cognac and pecans, stirring gently to combine. Pour mixture into prepared pan. Chill 3 hours.

To serve, carefully remove sides of springform pan. Garnish with whipped cream and chocolate curls.

Yields 10 to 12 servings.

Moonlit Blueberry Pie with Almond Creme Chantilly

4 cups fresh blueberries, washed
3/4 cup granulated sugar
1/2 cup water
2 tablespoons cornstarch, dissolved in 2 tablespoons water
1 (9-inch) deep dish pie shell, baked
1 tablespoon butter
4 tablespoons Cointreau liqueur
1/4 cup slivered almonds, toasted

Combine 1 cup of the blueberries, sugar and water in blender and purée until smooth. Pour mixture into medium saucepan and add dissolved cornstarch. Heat until thickened, stirring frequently. Stir in butter and Cointreau. Add almonds and remaining blueberries, stirring gently to combine. Pour into baked pie shell and chill.

Crème Chantilly

1 cup heavy cream, whipped
2 tablespoons granulated sugar
1/4 teaspoon almond extract

Combine cream, sugar and almond extract in chilled small bowl and whip until stiff peaks form. Just before serving, spread on top of chilled pie.

Peach Schnapps Pie

Pastry for 2 crust 9-inch pie
2 (16 ounce) cans sliced peaches
1/4 cup granulated sugar
2 1/2 tablespoons cornstarch
1/2 teaspoon ground mace
1/3 cup peach schnapps
1 teaspoon grated orange peel
1 tablespoon butter

Preheat oven to 400 degrees F.

Drain peaches, reserving 2/3 cup liquid.

Combine sugar and cornstarch. Stir into peach liquid in medium saucepan with butter, orange peel and mace. Cook, stirring constantly until boils and thickens. Remove from heat and stir in peach slices and schnapps. Cool; turn into crust. Cut top pastry into strips and lattice over filling and secure to the edge. Crimp edges, then sprinkle top with 1 teaspoon sugar.

Bake for 35 minutes or until bubbly and golden.

Pina Colada Pie

1 (8 ounce) can cream of coconut
1 can sweetened condensed milk
1 (15 1/2 ounce) can crushed pineapple, drained
1 (9 ounce) carton frozen whipped topping
1/4 cup light rum or 1 teaspoon rum flavoring
2 graham cracker pie shells

Blend first 5 ingredients and pour into pie shells. Freeze. Remove from freezer about 20 minutes before serving.

Pink Squirrel Pie

24 almond macaroons, crushed
3 tablespoons butter, melted
24 large marshmallows
3/4 cup milk
Red food coloring
1 1/2 ounces crème de noyaux liqueur
1 1/2 ounces white crème de menthe
2 cups whipping cream, whipped

Combine macaroons and butter. Press into a 9–inch pie plate and bake at 350 degrees F for about 5 minutes. In the top of a double boiler set over boiling water, melt marshmallows in milk. Cool.

Add food coloring and liqueurs. Fold whipped cream into marshmallow mixture. Pour filling into prepared pie shell. Chill or freeze.

Garnish with additional whipped cream, if desired.

Rum Chiffon Pie

1 crumb crust
6 egg yolks
1 cup granulated sugar
1/3 cup rum
2 cups whipping cream
1 envelope plain gelatine
1/4 cup cold water
2 tablespoons boiling water

Beat yolks until light; add sugar and beat well. Add rum and mix. Soak gelatine in cold water for 5 minutes. Add boiling water. Reheat over boiling water in a double boiler until dissolved. Combine the two mixture and cool. Whip the cream and fold in. Fill pie crust and chill.

Rum Pecan Pie

Baked pie crust, cooled
2 large eggs, lightly beaten
2/3 cup firmly packed brown sugar
2/3 cup corn syrup
1/4 cup dark rum
2 tablespoons butter or margarine, melted
2 cups toasted pecans

Preheat oven to 350 degrees F.

Combine eggs, brown sugar, corn syrup, rum and butter in a medium bowl. Fold in the pecans. Pour the filling into the baked pastry shell. Bake for 45 to 50 minutes or until just set. Cool completely on a wire rack.

Makes 8 servings.

Rum Pie

Crust

2 small boxes chocolate snaps
1/2 ounce unsweetened chocolate, grated
6 tablespoons butter or margarine, melted

Crumble chocolate snaps in blender or with rolling pin. Mix melted butter with crumbs & chocolate. Press into 9-inch pie pan & place in freezer to set while making filling.

Filling

1 package unflavored gelatine
3 eggs
3/4 cup granulated sugar
1/4 cup water
3/4 cup whipping cream
3 tablespoons rum

Dissolve gelatine in water. Combine gelatine, egg yolks and 1/2 cup sugar in top of double boiler. Beat with egg beater while cooking over boiling water for 3–5 minutes or until slightly thickened. Cool.

Beat egg whites; add remainder of sugar. Whip cream. Fold egg whites into filling and then fold in whipped cream. Fold in rum. Pour into crust and grate unsweetened chocolate on top for decoration. Let set in refrigerator at least 3 hours before serving.

Spirited Pecan Praline Pumpkin Pie

1 (15 ounce) can pumpkin (not pumpkin pie filling)
1 cup milk
1/2 cup packed brown sugar
1 tablespoon all-purpose flour
3 tablespoons PURE maple syrup (no substitutes)
2 tablespoons brandy
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 teaspoons vanilla extract
1/4 teaspoon ground nutmeg
1/4 teaspoon allspice
2 large egg whites, lightly beaten
1 large egg, lightly beaten

Topping

1/3 cup finely chopped pecans
1/4 cup packed brown sugar
1 1/2 teaspoons PURE maple syrup (no substitutes)
Your favorite recipe or store-bought crust

Preheat oven to 400 degrees F.

Combine the pie ingredients in a mixing bowl; whisk until well blended and slightly frothy.

Pre-bake pie crust for about 5 minutes in a 400 degree F oven – allow to cool. When pie crust is cool, pour pie mixture into crust. Shield the edges of the crust with aluminum foil. Bake for 30 minutes at 400 degrees F. Remove the shields and bake another 10 minutes.

Combine the pecans, brown sugar and maple syrup. Sprinkle on top of the pie, then bake for 10 to 15 minutes more until a knife inserted in the center comes out clean. Let it cool.

Strawberry Margarita Parfait Pie

Makes one 9-inch pie.

1 1/4 cups finely crushed pretzels
1/4 cup granulated sugar
1/2 cup plus 2 tablespoons margarine or butter, melted
1 (14 ounce) can EAGLE BRAND Sweetened Condensed Milk
1/4 cup lime juice from concentrate
1/4 cup tequila
2 tablespoons triple sec or other orange-flavored liqueur
1 cup chopped fresh or frozen unsweetened strawberries,
thawed and well drained
Red food coloring, optional
1 1/2 cups whipping cream, whipped

Combine crushed pretzels, sugar and margarine; press firmly on bottom up side to rim of lightly buttered 9-inch pie plate to form crust.

In large bowl, combine EAGLE BRAND, lime juice, tequila and liqueur; mix well. Divide mixture in half. Add strawberries and food coloring if desired to one half of mixture. Fold half the whipped cream into each mixture. Spoon mixtures alternately into prepared crust. With table knife or metal spatula, gently swirl through mixtures to marble. Freeze 4 hours or until firm.

Remove from freezer 10 minutes before serving. Garnish as desired. Freeze ungarnished leftovers.

Strawberry Margarita Pie

Pretzel Crust

1 1/2 cups coarsely crushed pretzels
1 1/2 tablespoons granulated sugar
1/4 cup butter, melted

Preheat oven to 350 degrees F.

Combine pretzels, sugar and melted butter in a medium-size bowl. Mix well. Press the mixture into the bottom of a 9-inch pie plate. Bake the pretzel crust for 10 minutes or until lightly toasted. Remove the dish to a wire rack and cool completely.

Filling

1 envelope unflavored gelatine
1/4 cup fresh Mexican lime juice
1/2 cup granulated sugar
2 eggs, separated
1/4 cup tequila
1/4 cup frozen sweetened strawberries
1 cup whipping cream

Sprinkle gelatine over lime juice in a small saucepan. Add 1/4 cup of the sugar and then the egg yolks. Stir to blend. Cook over very low heat until the gelatine dissolves and the mixture thickens. Do not boil. Remove from heat; stir in tequila and strawberries. Refrigerate, stirring occasionally, until mixture is thick enough to mound on a spoon.

Beat egg whites until stiff. Gradually beat in the remaining sugar to make a glossy meringue. Fold into the cooled gelatine mixture. Whip cream until stiff. Fold whipped cream into gelatine mixture. Spoon the gelatine into the prepared crust. Cover and refrigerate until the filling is firm.

Decorate with fresh strawberries and lime slices, if desired.

Tipsy Apple Pie

8 large Granny Smiths
4 large peaches (canned are fine)
1/2 cup dark rum
1 tablespoon cinnamon
1 teaspoon nutmeg
1 teaspoon ginger
1/2 cup firmly packed brown sugar
2 cups all-purpose flour
1 tablespoon granulated sugar
Generous pinch of salt
1 cup butter
6 tablespoons ice water

Peel, core, and cut up the apples.

Peel and cut up the peaches.

Marinate fruit in rum, cinnamon, nutmeg, ginger and brown sugar. Let sit for about 2 hours.

Prepare piecrust: Measure flour, granulated sugar and a generous pinch of salt into a food processor fitted with a metal blade. Pulse once or twice to mix. Add butter and pulse on and off until mixture resembles small peas. Add ice water all at once. Pulse a few more times, just until dough starts to come together. Turn dough onto counter and flatten into a disk. Wrap dough well in plastic or waxed paper, and refrigerate for at least 30 minutes before rolling out.

Drain fruit and place in crust fitted into deep dish. Add top crust and slash top. Brush with milk and bake 10 minutes at 425 degrees F. Finish baking at 350 degrees F for around 35 minutes.

Instead of discarding marinade, thicken it slightly and serve over ice cream.

Walnut Whiskey Pie

1/3 cup butter
3/4 cup brown sugar
3 eggs
1 cup corn syrup (Karo)
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 cup Jack Daniels Tennessee whiskey or
a good Kentucky Bourbon
1 cup walnut pieces

Make a pie shell. For filling, beat eggs, cream in sugar and butter. Mix in corn syrup, vanilla and salt. Add whiskey, beat. Stir in walnuts. Pour filling into shell and float a few whole walnut meats on the surface. Bake at 425 degrees F for 30 minutes, then at 375 for another 30 minutes or until done (firm in center). Cool.

Whipped Kahlua Pie

1 chocolate cookie crust
1 quart coffee ice cream
2 cups Cool Whip, thawed
1/3 cup Kahlúa
4 Heath candy bars, crushed

Soften ice cream a bit and fold in Cool Whip, Kahlúa and 3 of the crushed candy bars. Put mixture in pie shell. Sprinkle with remaining crushed candy bar.

Almond Strudel

Strudel Dough

4 egg yolks

1/2 cup granulated sugar mixed with 1/4 teaspoon cinnamon

Zest of 1 lemon

1 tablespoon lemon juice

1/2 pound almonds, blanched, dried and ground

1/2 cup melted butter

Heat eggs, sugar and cinnamon until light; add lemon zest, juice and almonds. Spread evenly over 3/4 of the buttered, stretched dough. Drip 1/2 of the melted butter over the filling. Roll, trim and bake, brushing top with the remaining butter.

Apple and Dried Cherry Strudel

1/2 cup dried tart red cherries
1/2 cup packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
3 cups thinly sliced peeled cooking apples
(about 1 pound)
10 to 12 sheets frozen phyllo dough (about
18 x 12-inch rectangles), thawed
1/3 cup butter, melted
1 tablespoon granulated sugar

Pour enough boiling water over dried cherries to cover; let stand 20 minutes. Drain cherries.

In a large mixing bowl combine brown sugar, flour and cinnamon. Add Apples and dried cherries; toss gently to mix. Set cherry mixture aside.

To assemble, cover a large surface with a floured bed sheet; unfold phyllo dough. Stack 2 layers of phyllo on the floured bed sheet, brushing between layers with some melted butter. Arrange another stack of 2 layers on the bed sheet, brushing between and overlapping stacks slightly. Add 3–4 more stacks, brushing and overlapping, forming a rectangle about 40 x 18 inches (stagger stacks so all seams are not down the middle). If necessary, trim to a 40 x 18-inch rectangle. Brush with melted butter.

Beginning 4 inches from one short side of the dough, spoon filling in a 4-inch-wide band across the dough. Using the bed sheet underneath as a guide, gently lift the 4-inch piece of dough and lay it over the filling. Slowly and evenly lift the bed sheet and roll up the dough and filling, jelly-roll style, into a tight roll. If necessary, cut excess dough from ends to within 1 inch of filling. Brush top with remaining butter; sprinkle with granulated sugar. Fold ends under to seal. Carefully transfer strudel roll to a lightly greased 17 x 14-inch baking sheet. Bake in a preheated 350 degree F oven for 35–40 minutes, or till golden. Carefully remove strudel from pan. Cool on a rack.

Apple Strudel

Strudel Dough

2 quarts cooking apples, cut fine

1 cup seeded raisins

1/2 cup currants

1/4 pound almonds, blanched and chopped

1 cup granulated sugar mixed with 1 teaspoon cinnamon

1/2 cup melted butter

Combine all ingredients except butter. As rapidly as possible, spread apple filling evenly over three-quarters of the stretched, buttered Strudel Dough. Drip some melted butter over filling. Roll up, trim edges, then place in pan. Brush with remaining butter from time to time while baking.

Serve slightly warm.

Apple Walnut Strudel with Vanilla Sauce

5 Granny Smith or Pippin apples, peeled, cored and sliced
4 ounces butter
1/2 cup packed brown sugar
1/4 cup granulated sugar
2 teaspoons ground cinnamon
2 teaspoons lemon zest
1/2 cup raisins
1 tablespoon apple juice or water
1/2 cup walnuts, chopped
2 (8 x 12-inch) puff pastry dough sheets
Egg wash (1 beaten egg with 1 ounce water)
Sweetened whipped cream (optional)
Vanilla Sauce

In a large sauté pan, melt butter over medium heat. Add sugars, lemon zest, raisins and cinnamon mixing well. Add apple juice or water. This mixture will begin to caramelize to form a glaze. Place sliced apples in a mixing bowl. Pour warm glaze over apples and mix well to coat evenly. Place puff pastry dough sheets on floured work surface. Brush with egg wash.

Portion glazed apples lengthwise down the center of the dough sheets. Sprinkle generously with walnuts and streusel. Fold over one side of the pastry to cover apples then fold over the other side to encase the mixture. Fold under edges to seal.

Carefully turn over filled pastry and place on baking sheet. Brush with egg wash and sprinkle with additional streusel. Bake in preheated oven at 400 degrees F for 15 to 20 minutes or until golden brown. Cool slightly and dust with confectioners' sugar. Slice with a serrated knife.

Makes 2 strudels (14 to 16 servings)

Vanilla Sauce

1 1/2 cups milk
4 egg yolks
3 1/2 ounces granulated sugar
1/2 teaspoon vanilla extract
1/2 cup cold milk

Bring the 1 1/2 cups of milk to a simmer. Remove from heat and set aside.

Place egg yolks, sugar, and vanilla extract in a mixing bowl and whisk until mixture forms ribbons.

Combine warm milk and egg mixture in a saucepan and cook over low heat stirring constantly with a wooden spoon or rubber spatula until sauce thickens.

Test by coating a spoon with sauce and running a finger across it. If the sauce does not run together, it is at the proper consistency.

Remove from heat and incorporate the 1/2 cup of cold milk. Strain sauce and chill in a container placed in a bowl of ice water. When cool, cover and refrigerate until serving time.

Sauce may thicken when refrigerated. Simply add more milk to thin to desired consistency.

Makes 2 cups.

Apricot–Pecan Butter Strudel

Dough

1/2 pound (2 sticks) unsalted butter

1 cup (1/2 pint) vanilla ice cream (not premium ice cream), at room temperature

2 cups all–purpose flour

Filling

1/2 cup apricot preserves

1 1/3 cups golden raisins

1 cup pecans, coarsely chopped

For the dough: In a medium saucepan melt the butter slowly over low heat. Do not let it brown. Pour the butter into a large bowl. Add the ice cream and stir until the ice cream melts. The mixture will look lumpy.

Add the flour and stir until the flour is incorporated and a very soft dough forms. Cover and refrigerate at least 2 hours or overnight. The chilled dough should feel firm to the touch.

Remove the dough from the refrigerator and divide it into 4 pieces. Roll one of the pieces of dough between your hands into a smooth ball. Do this quickly so that the dough does not soften.

Press the dough into a 1–inch–thick disk. Lightly flour a rolling surface and roll the dough to a 12 x 6–inch rectangle about 1/8 inch thick. Lift and turn the dough several times as you roll it so it doesn't stick to the surface.

To fill the dough: The long side of dough should be facing you. Leaving a 1/2–inch edge all around, spread 2 tablespoons of the apricot preserves evenly over the dough. Sprinkle with 1/3 cup of raisins and 1/4 cup pecans. With the long side still facing you, roll up the strudel. Press the edges and seam together to seal tightly.

Repeat the rolling and filling with the 3 remaining pieces of dough.

To freeze: Roll each strudel strip tightly in heavy–duty foil. Freeze up to three months.

To bake: Set the oven at 375 degrees F.

Unwrap as many strudel strips as you want to bake. Line a baking sheet with aluminum foil from the frozen strudel. Place the strudel, seam side down, on the baking sheet. If baking more than one strip of strudel, place the strips 2 inches apart.

Bake the strudel for 35 to 40 minutes, reversing the baking sheet from front to back halfway through cooking to ensure even browning. The crust should be golden brown. Let the strip cool for 10 minutes on the baking sheet.

With a long wide metal spatula, transfer the strudel to a rack to cool completely. On a board with a sharp knife, cut in a slight sawing motion on the diagonal so make eight pieces. Wrap baked strudel with plastic wrap and store up to three days at room temperature.

Makes 32 pieces.

Chocolate Almond Strudel

1/4 pound butter, melted and clarified
4 sheets filo dough
1/3 cup ground almonds
1 teaspoon cinnamon
2 teaspoons granulated sugar
8 ounces semi-sweet chocolate, coarsely chopped
3/4 cup almonds, toasted and slivered

Preheat oven to 375 degrees F.

Melt and clarify butter. Set aside.

Have filo sheets unrolled and covered with a damp cloth.

Mix ground almonds, cinnamon and sugar together.

In another small bowl, combine chopped chocolate and toasted almonds.

Lay out one sheet of filo. Brush generously with melted butter. Sprinkle on some of the ground almond mixture. Lay another filo sheet on top. Brush with butter and proceed as with the first sheet. Once on top layer, brush again with butter. Place chocolate/almond mixture on the lower third of the stacked filo sheets. Lift the pastry gently over the chocolate to cover it. Fold in the left and right edges of the filo about 2 inches towards the center. Roll from the bottom in jellyroll fashion. Place seam side down on a lightly greased baking sheet. Bake 35–40 minutes until lightly browned.

Let cool before slicing. Use a serrated knife. Dust with icing sugar before serving, if desired. Cool thoroughly.

Maraschino Cherry and Pineapple Strudel

Strudel Dough

1/2 cup melted butter

1/2 cup graham cracker crumbs

1 1/2 cups granulated sugar

1 teaspoon cinnamon

3 1/2 cups fresh pineapple, diced

1 cup seeded raisins

1 cup walnuts, ground

1/2 cup maraschino cherries, cut fine

Mix crumbs, sugar and cinnamon and sprinkle over stretched and buttered dough. Spread fruit and nuts over 3/4 of the dough evenly and drip half the melted butter over all. Roll, trim and bake, brushing top with remaining melted butter. If canned pineapple is used, drain well, and reduce sugar to 3/4 cup.

Peach Raspberry Strudel

1/2 cup whole almonds, toasted
3/4 cup oatmeal
1/2 cup light brown sugar, packed
1/4 cup granulated sugar
2 teaspoons cinnamon
3 medium peaches, peeled and cut into 1/4-inch dice
1/2 pint fresh raspberries
1/2 teaspoon vanilla extract
6 sheets phyllo dough
6 tablespoons melted butter

Preheat oven to 375 degrees F.

Chop the almonds in a food processor. Add the oatmeal and process until the texture resembles coarse cornmeal. Add sugars and 1 teaspoon of the cinnamon. Process just combine the ingredients. Set aside.

Combine diced peaches, raspberries, remaining 1 teaspoon cinnamon and vanilla extract, and toss to mix well.

Place one sheet of phyllo on a clean counter. Brush lightly with melted butter to cover the entire sheet. Top with a second sheet of phyllo and brush with melted butter. Sprinkle about one-fifth of the pecan mixture generously over the top. Add another sheet of phyllo, butter it, and top with the pecan mixture, and keep the layers going to the last sheet of phyllo is used. Sprinkle the remaining pecan mixture over the top of the filo dough. Spread the fruit mixture in a log down one of the long sides of the filo sheets, leaving a 1-inch border on each end. Starting with the long end, roll the filo and fruit into a log, tucking the ends under so that the fruit is completely enclosed.

Cut a piece of baking parchment big enough to fit the strudel. Place the strudel seam side down on a baking pan lined with the parchment. Brush the tops and sides of strudel with remaining melted butter.

Make shallow cuts with a serrated knife along the top of the strudel, where you'll want to cut it after it is baked. Bake in a preheated 375 degree F oven for 25 to 30 minutes.

Serve warm or cool with dusted with confectioners' sugar and topped with ice cream or whipped cream.

Serves 6.

Poppy Strudel

2 strudel (16 to 20 servings)

1 can Solo or 1 jar Baker poppy filling
1/3 cup currants
1 teaspoon grated lemon peel
3 tablespoons lemon juice
1 (16 ounce) package phyllo dough
About 1 cup unsalted butter, melted
1/2 cup finely chopped walnut or pecans
Confectioners' sugar

Preheat oven to 375 degrees F. Grease large baking sheet and set aside.

Combine poppy filling, currants, lemon peel, and lemon juice in medium-size bowl and set aside.

Unfold phyllo dough and place between 2 slightly damp dish towels to keep leaves from drying out. Place 1 leaf of phyllo dough on clean dish towel and brush with melted butter. Place second leaf on top and brush with melted butter. Repeat with 8 more leaves.

Spread half of poppy filling over dough to within 1 1/2 inches of edges all the way around. Sprinkle half of chopped nuts over filling. Fold both long sides in over filling. Fold 1 short side in about 3 inches. Continue to fold strudel over from short side, using towel as aid. Raise towel on short side and roll strudel onto prepared baking sheet, seam side down. Brush entire surface of strudel with melted butter. Repeat with remaining phyllo leaves, poppy filling and nuts.

Bake 35 to 40 minutes or until deep golden brown. Carefully slide strudel onto wire rack to cool slightly.

Dust with confectioners' sugar just before serving. Serve warm.

Poppyseed Strudel

1 pound strudel dough or phyllo
1/2 pound poppy seeds
3/4 cup vanilla sugar or 1 teaspoon vanilla extract
mixed with 3/4 cup granulated sugar
2 eggs, separated, the whites stiffly beaten
1 tablespoon all-purpose flour
1/2 teaspoon grated lemon peel
6 tablespoons butter
1 cup milk, heated
1/4 cup raisins
1 apple, peeled, cored and grated
Melted butter for the phyllo

Beat the vanilla sugar with the egg yolks until smooth and light-colored. Beat in the flour, lemon peel, butter and then the hot milk. Put into a saucepan and bring to a gentle simmer. Add the poppy seeds and return to a simmer. Turn off the heat and let it cool.

When cool, mix in the raisins and grated apple, then fold in the egg whites.

Prepare the phyllo or strudel dough by brushing with melted butter (do this for several layers if using phyllo). Spread the filling on 1/3 of the dough and roll up. Bake at 375 degrees F for 40 minutes.

Strudel

Dough

1 cup (2 sticks) butter, softened
8 ounces cream cheese, softened
2 cups all-purpose flour

Filling

3 cups apricot preserves
3/4 cup shredded coconut
1 1/2 cups chopped walnuts
1 cup granulated sugar mixed with 3 teaspoons cinnamon
3/4 cup golden raisins
Confectioners' sugar for dusting and rolling

NOTE: The dough may be frozen in three balls. The baked slices can also be frozen without confectioners' sugar on top.

Dough: Mix dough ingredients together in bowl and knead into smooth dough. Separate into three balls. Cover and refrigerate overnight or for a few hours.

Roll 1 ball of dough onto lightly floured and confectioners' sugared surface. Roll into circle. Spread each circle generously with 1 cup apricot preserves. Sprinkle with 1/4 cup shredded coconut. Spread 1/2 cup chopped walnuts over top. Sprinkle with 1/3 cup cinnamon-sugar mixture. Top with 1/4 cup golden raisins. Roll from one side into a log. Pinch ends together. Bake at 350 degrees F for 20 minutes or until top is lightly golden. Do not over-bake (the top looks light).

Remove from oven and lightly slice 1/4 inch crosswise only on the top of the loaf. Wait 15 minutes and slice through. Let cool completely.

Dust with confectioners' sugar.

Yield: 3 strudels, each cut into 12 slices

Strudel Dough

1/4 teaspoon salt
1 1/2 cup flour
1 egg, slightly beaten
1/3 cup warm water
1/2 cup butter, melted

Mix salt, flour and egg. Add water. Mix dough quickly with a knife, then knead on board, stretching it up and down to make it elastic, until it leaves the board clean. Toss on a small, well-floured board. Cover with a hot bowl and keep it warm 1/2 hour or longer.

To stretch the dough, have materials for filling ready before stretching. Work quickly. Lay dough in center of a well-floured tablecloth on table about 30 x 48 inches. Flour dough. Roll into a long oval with rolling pin. Brush dough with 1/4 cup of the melted butter. With hands under dough, palms down, pull and stretch the dough gradually all around the table, toward the edges, until it hangs over the table and is as thin as paper. Cut off dough that hangs over edge and drip 1/4 cup more butter over surface of dough.

To fill, roll and shape, sprinkle filling over 3/4 of the greased stretched dough. Fold a little of the dough at one end over the filling. Hold the cloth at that end high with both hands and the strudel will roll itself over and over, like a large jellyroll. Trim edges again. Twist roll into a greased 16 x 11-inch pan or cut into 3 strands and lay them side by side in pan.

To bake strudel, brush top with more melted butter. Bake at 400 degrees F for 1/2 hour.

Reduce oven temperature to 350 degrees F and bake 1/2 hour longer, or until brown and crisp. Brush well with butter from time to time during baking, using all together about 1 cup melted butter for the strudel with its fillings.

Apple Frangipane Tart

Crust

1 cup all-purpose flour
1 tablespoon granulated sugar
1/4 teaspoon salt
6 tablespoons (3/4 stick) chilled unsalted butter,
cut into small pieces
3 tablespoons (or more) ice water

Mix flour, sugar and salt in food processor. Add butter; cut in using on/off turns until coarse crumbs form. Add water. Process until small moist clumps form, adding more water by teaspoonsful if dry. Gather dough into ball; flatten into disk. Wrap dough in plastic. Chill until cold, about 1 hour.

Roll out dough between 2 sheets of plastic wrap to an 11-inch round. Remove top sheet of plastic. Using bottom sheet of plastic as an aid, invert dough into a 9-inch diameter tart pan. Remove plastic. Fold overhanging dough in; press to form high standing, double-thick sides. Pierce dough all over with a fork. Freeze 30 minutes. (Can be prepared 1 day ahead. Cover dough and keep frozen.)

Preheat oven to 400 degrees F. Bake crust until golden, about 25 minutes. Cool on rack. Maintain oven temperature.

Filling

1/4 cup (1/2 stick) unsalted butter, at
room temperature
4 ounces almond paste, crumbled
1 large egg
1/3 cup all-purpose flour
2 medium Golden Delicious apples, peeled,
quartered, cored, and sliced 1/8-inch thick
1/2 tablespoon granulated sugar
1 tablespoon warm honey

Combine butter and almond paste in food processor and blend until smooth. Add egg and process until well blended. Add flour and process just until blended. Spread filling evenly over bottom of crust. Toss apples with sugar in large bowl. Arrange apples in concentric circles atop filling. Brush apples with melted butter.

Place tart on baking sheet. Bake until apples are tender and light golden, about 40 minutes. Transfer to rack; cool for 15 minutes. Brush apples with honey.

Serve warm or at room temperature.

Apple Tart with Marzipan Crumble

Crust

1 cup all-purpose flour
3/4 cup sliced almonds
1/4 cup granulated sugar
1/3 teaspoon salt
1/2 cup butter, cut into 1/2-inch cubes
2 tablespoons whipping cream, chilled
1 large egg yolk

Crumble

3/4 cup all-purpose flour
5 ounces almond paste
1/2 cup firmly packed light brown sugar
6 tablespoons butter, cut into 1/2-inch cubes
1/4 cup sliced almonds

Filling

4 Granny Smith apples, peeled and chopped
1/3 cup all-purpose flour
1/3 cup granulated sugar

Crust: Blend first four ingredients in processor until nuts are finely ground. Add butter; process until mixture resembles coarse meal. Add cream and yolk. Blend, using on/off turns, until dough comes together. Press over bottom and up sides of 11-inch diameter tart pan with removable bottom. Pierce all over with fork. Chill at least 2 hours and up to 1 day.

Preheat oven to 400 degrees F. Bake crust until golden, pressing with back of fork every 5 minutes if crust bubbles, about 25 minutes. Transfer crust to rack; cool. Reduce oven temperature to 375 degrees F.

Crumble: Blend flour, almond paste and sugar in processor until almond paste is finely ground. Add butter and blend, using on/off turns, until coarse crumbs form. Transfer crumble to bowl; mix in almonds.

Filling: Combine all ingredients in medium bowl; toss to blend well.

Sprinkle 3/4 cup crumble over cooled crust. Top with apple mixture. Sprinkle with remaining crumble.

Bake tart until top is golden, about 40 minutes. Cool 10 minutes. Push up pan bottom to release tart. Cool. (Can be made 8 hours ahead. Let stand at room temperature.) Serve warm or cold.

Apricot Frangipane Tart

Crust

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/4 cup chilled butter or margarine, diced
2 tablespoons vegetable shortening
4 to 5 tablespoons ice water

In a bowl, combine flour and salt. With pastry blender or 2 knives, cut in butter and shortening until mixture resembles coarse crumbs. Stir in ice water, 1 tablespoon at a time, until dough starts to form. Shape into disk; wrap and refrigerate at least 30 minutes or up to 2 days before using. Meanwhile, make Topping.

On lightly floured surface roll out dough into an 11-inch circle. Transfer to a 9-inch round tart pan with removable bottom; press into bottom and sides. Press excess dough against insides of pan. Freeze until firm, about 15 minutes. Meanwhile, make Frangipane.

Apricot Topping

1 pound dried apricots (about 2 1/2 cups)
3/4 cup granulated sugar
2 tablespoons lemon juice
1 1/4 cups water
1 teaspoon vanilla extract

In pot over medium heat, combine apricots, sugar, juice and water. Bring to boil. Reduce heat to low; simmer until apricots are very plump and liquid is thick, syrupy and golden, about 30 minutes.

Remove from heat. Stir in vanilla extract. Cool completely.

Frangipane

1/3 cup butter (at room temperature)
1/3 cup granulated sugar
1/3 cup packed almond paste
1 egg
1 teaspoon vanilla extract
1/2 cup all-purpose flour

In mixer at high speed, beat butter, sugar and almond paste until smooth. Reduce speed to low; beat in egg and vanilla extract until combined. Beat in flour until just combined.

To assemble, spread frangipane over bottom of dough; arrange apricots with their syrup over. Bake for 35 to 40 minutes or until pastry is golden and apricots have begun to brown. Remove sides of tart pan immediately; let cool on rack. Meanwhile, prepare the Glaze.

Glaze

1/3 cup apricot preserves
2 tablespoons amaretto or water

In a small pot, combine preserves and amaretto. Over medium-high heat cook until preserves dissolve,

2 to 3 minutes. Strain; brush over tart. (If making ahead, freeze unbaked tart until solid, about 3 hours; wrap in plastic and foil. Store in freezer for up to 6 weeks. Bake, unthawed, 55 minutes.)

Makes 8 servings.

Apricot Tarts

Makes 12 to 20 (depending on muffin tin size)

4 cups fresh apricots
1 3/4 cups granulated sugar
4 to 6 tablespoons cornstarch
Pastry dough – sweet or puff

Preheat oven to 425 degrees F.

Cook apricots and sugar in a saucepan over a low heat until well cooked.

Mix cornstarch with just enough water to make a paste. Spoon some of the hot apricot mixture into cornstarch paste. Mix until there are no lumps. Gradually add back into the remaining apricot mixture and cook until mixture is clear.

On lightly floured board, roll chilled dough into 1/8 inch thickness. Cut into 4– to 5–inch squares, depending on size of muffin pans used. Gently place in muffin tins. Fill each with apricot filling (1/2 to 3/4 full). Dot with butter, a dash of cinnamon, and a dash of sugar. Bring 4 corners of square together at top to seal. Sprinkle with sugar. Bake until crust browns.

Baked Apple Pie Tarts

1/2 cup (1 stick) butter or margarine

1 cup granulated sugar

1 cup orange juice

1 can crescent rolls

1 or 2 Granny Smith Apples, peeled, cored and quartered

Unroll crescent rolls and make into 4 squares. Wrap apple quarters in crescent rolls. Place in buttered baking dish.

Combine butter, sugar and orange juice in small saucepan. Bring to a boil. Pour orange butter sauce over pies and bake in preheated 350 degree F oven for 20 minutes.

Remove from oven and spoon sauce over top of pies. Place back in oven and bake for another 10 minutes. Remove from oven and serve warm. Great with ice cream!

Banana Caramel Tart

Crust

1/2 cup butter, room temperature
1/4 cup granulated sugar
1 large egg yolk
1 teaspoon vanilla extract
1/4 teaspoon salt
1 cup flour

Banana Topping

3 large bananas, thinly sliced
1 tablespoon butter, melted
1 tablespoon granulated sugar
1 cup macadamia nuts, lightly toasted

Caramel Sauce

1 cup heavy whipping cream
1 cup granulated sugar
1 tablespoon fresh lemon juice
1/4 cup butter

Sauce: In a heavy saucepan, heat the cream over medium low heat until bubbles form along the edges of the pan; keep warm.

In a heavy saucepan, combine sugar and lemon juice until well mixed. Cover the pot and place it over medium high heat until the sugar melts and bubbles, about 4 minutes. Remove the cover and occasionally swirl the pan or stir the mixture until the syrup is a golden amber color, 5 to 8 minutes. While cooking, brush the sides of the pan with a wet brush just above the bubbling sugar to keep crystals from forming. Stirring constantly, slowly pour the warm cream. Bring to a boil, continuing to stir constantly. Cook until slightly thickened, about 3 minutes.

Remove the sauce from the heat, add the butter, and stir until the butter melts and the sauce is smooth. Serve immediately or cool to room temperature, then cover tightly and refrigerate for up to two weeks, reheat in a pan of simmering water or a microwave.

Preheat oven to 450 degrees F.

Crust: In a large bowl, beat butter and sugar, with an electric mixer, until blended. Beat in yolk, vanilla extract and salt. Add flour and beat until moist clumps form. Press dough into bottom of 9-inch tart pan with removable bottom. Pierce with fork and refrigerate for 1 hour. Bake crust until golden (about 15 minutes). Cool.

Topping: Reduce oven temperature to 375 degrees F. Overlap banana slices on crust, covering completely. Brush melted butter over banana slices and sprinkle with sugar. Bake until just warmed through (3 minutes). Drizzle with some caramel sauce over bananas then sprinkle with macadamia nuts.

Serve with ice cream (vanilla or coconut) and pass extra caramel sauce around.

Blueberry Brown Butter Tart

3 eggs

1 1/4 cups granulated sugar
1 tablespoon grated lemon zest
1 teaspoon vanilla extract
1/4 cup all-purpose flour, sifted
12 tablespoons (1 1/2 sticks) unsalted butter
1 pre-baked Sweet Short Crust Tart Shell (recipe follows)
1 cup fresh blueberries

Topping

2 cups water
1 1/2 cups granulated sugar
2 1/2 cups fresh blueberries
1/2 cup confectioners' sugar

In a large bowl, whisk the eggs, sugar, lemon peel and vanilla extract until combined. Sift the flour over the top and mix well. Set aside.

In a small saucepan over medium-high heat, melt the butter until it is foamy. Continue to heat the butter until the foam begins to subside and the butter begins to burn brown, just starts to smoke and gives off a nutty aroma. Whisking continuously, pour the hot butter in a steady stream into the egg mixture, combining well. Let the mixture cool to room temperature.

Preheat oven to 350 degrees F.

Sprinkle the 1 cup blueberries evenly over the bottom of the prebaked tart shell. Pour the brown butter mixture over the blueberries, filling the shell two-thirds full. Bake until the filling is firm to the touch, 45 to 55 minutes. Let the tart cool completely.

For the topping, combine the water and sugar in a saucepan, and bring to a boil over medium heat. Boil for 30 seconds. Place the 2 1/2 cups blueberries in a colander set over a bowl. Pour the syrup over the berries, coating them completely, and allow the excess to run into the bowl. Shake the colander to remove the excess syrup. Mound the berries onto the cooled tart, covering the entire top.

Just before serving, sift the confectioners' sugar over the top.

Sweet Short Crust Tart Shell

1 1/4 cups all-purpose flour
1 tablespoon granulated sugar
Pinch of salt
1 teaspoon grated lemon zest
10 tablespoons (1 1/4 sticks) unsalted butter, out of the refrigerator for 15 minutes, cut into small pieces
Up to 1 tablespoon water, room temperature

In a food processor, mix the flour, sugar and salt with a few pulses. Add the lemon zest and butter and pulse until the mixture resembles cornmeal. Add the water as needed until the dough just holds

together in a ball.

Remove the dough from the processor and flatten it into a 6-inch diameter cake. Wrap it in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 400 degrees F.

Press the pastry evenly onto the bottom and sides of a 9-inch tart pan. Chill the tart shell in the freezer for 30 minutes.

Line the pastry with baking parchment and scatter 1 cup of dried beans or pie weights onto the parchment. Bake the tart shell until the top edges are light golden, 10 to 15 minutes.

Yield: 9-inch tart shell

Bluegrass Chocolate Tarts

1/2 cup butter, softened
1 cup granulated sugar
2 eggs
1/2 cup all-purpose flour
Pinch of salt
2 tablespoons bourbon
1 cup semisweet chocolate chips
1 cup chopped pecans
Tart Shells

Cream butter and sugar; add eggs, mixing well. Add flour, salt, and bourbon, stirring until blended. Stir in chocolate chips and pecans. Spoon mixture into Tart Shells, filling three-fourths full. Bake at 350 degrees F for 25 minutes or until lightly browned.

Makes 6 dozen.

Tart Shells

3 cups all-purpose flour
3 ounces cream cheese, softened
1 1/2 cups butter or margarine, softened

Combine all ingredients; stir until blended. Shape dough into 72 balls; chill. Place in greased miniature (1 3/4-inch) muffin pans, shaping each ball into a shell.

To freeze: Bake as directed; let cool. Place tarts in freezer container; cover and freeze up to 2 weeks.

To serve, let thaw.

Butter Tart Slices

1st layer

1 1/4 cups flour

1/2 cup butter

1/4 cup brown sugar

2nd Layer

1/4 cup melted butter

1 teaspoon vanilla extract

1 cup brown sugar

2 tablespoons cream

1 cup raisins

1 egg, slightly beaten

1 tablespoon flour

Mix ingredients together and spread over baked crust. Bake at 350 degrees F for 20 to 30 minutes. Cool and slice.

Butterfinger Tart

2 large eggs
1/2 cup water
1 1/2 cups granulated sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/2 cup unsalted butter
8 Butterfinger candy bars, chopped
1 (9-inch) unbaked pie crust
Whipped cream

In a mixing bowl, beat eggs lightly. Stir in water, sugar, flour and salt until well combined. Melt butter in a small saucepan over low heat. While still hot, stir butter into batter until well combined. Stir in 6 chopped Butterfinger bars. Refrigerate for 8 hours.

Preheat oven to 325 degrees F.

Pour chilled mixture into unbaked pie shell and bake in preheated oven for 45 minutes. Tart will be quite loose. Refrigerate for at least 12 hours.

Serve garnished with whipped cream and 2 remaining chopped Butterfinger bars, if desired.

Cannoli Strawberry Tarts

1 cup ricotta cheese
1 cup frozen whipped topping, thawed
1/4 teaspoon rum extract
1/2 cup miniature chocolate chips
1/4 cup confectioners' sugar
6 individual graham cracker tart shells
6 large strawberries, sliced

Combine ricotta cheese, whipped topping, rum extract, chocolate chips and powdered sugar in medium bowl; blend well. Spoon about 1/3 cup of cheese mixture into each tart shell. Arrange strawberry slices on top of each tart.

Serve immediately or refrigerate until serving time.

Caramel Turtle Tart

Crust

1/2 cup butter
1/4 cup firmly packed brown sugar
1 cup flour
1/4 cup oats
1/4 cup ground pecans

Chocolate Ganache

1 cup miniature chocolate chips
1/2 cup heavy cream

Caramel Topping

35 individually wrapped caramel candies, unwrapped
1/3 cup heavy cream
1 cup roughly chopped pecans

Preheat oven to 350 degrees F.

Combine butter, brown sugar, flour, oats, and pecans. Gather dough into a ball, then press down to form a disk. Wrap dough in plastic and chill in refrigerator for 20 minutes, or overnight.

Press dough evenly into a 9 1/2-inch tart pan with removable bottom. The crust should be about 1/8-inch thick on the bottom and slightly thicker on the sides. Bake crust for 12 minutes, until golden brown. Remove from oven and cool.

Make the ganache: Pour chocolate chips into mixing bowl.

In heavy saucepan, heat cream over medium-high heat until it just begins to simmer. Remove from heat immediately and pour hot cream over chocolate chips. Stir steadily until all chocolate is melted. Pour 3/4 cup ganache over bottom of tart. Refrigerate for 15 minutes.

Meanwhile, melt caramels with the cream over medium-low heat, paying careful attention that it does not burn. Stir in pecans. Remove chilled tart from refrigerator and pour caramel mixture over the entire chocolate layer. The caramel should spread slowly and evenly over the ganache. If necessary, even out the caramel layer very gently with a spatula. Return tart to refrigerator for 10 minutes.

Pour remaining 1/4 cup ganache into a pastry bag (or a sandwich bag with a small cut at one corner). Squeeze out ganache in parallel stripes over the caramel layer. Run a knife through the chocolate in perpendicular or diagonal.

Yield: 10 to 12 servings

NOTE: The tart can be chilled for up to three days before serving.

Cheesecake Phyllo Tarts with Raspberries

Makes 12 tarts

Crust

6 sheets phyllo pastry, thawed

1/4 cup (50 ml) butter, melted

Filling

8 ounces (250 g) cream cheese, softened

3/4 cup (175 ml) pure maple syrup

1 envelope gelatine

1/4 cup (50 ml) cold water

1/2 cup (125 ml) heavy or whipping cream, whipped

12 ounces (300 g) raspberries, fresh or frozen

Crust: Grease 12 muffin tin cups. Lay 2 phyllo sheets on large cutting board and brush with melted butter. With sharp knife, cut sheet into 6 even rectangles. Fit double phyllo rectangles into 6 muffin cups, pressing gently into bottom. Lay a single phyllo sheet on cutting board and brush with melted butter. Cut into 6 rectangles. Place single rectangles into same 6 muffin cups turning so rectangle corners stick out in different directions and cup is 3 phyllo layers thick. Repeat with remaining 6 muffin cups. Bake at 350 degrees F (180 degrees C) for 10 minutes or until golden. Cool 10 minutes in muffin tin. Remove and cool completely.

Filling: Beat cream cheese with electric mixer until smooth. Blend in maple syrup. In small pan, pour gelatin over cold water. Let stand 5 minutes. Heat gelatin over low heat, stirring until dissolved. Add hot gelatin into cream cheese mixture. Fold in whipped whipping cream. Chill mixture about 15 minutes. Stir. Pour about 1/4 cup (50 ml) filling into cooled phyllo tarts. Let stand 2 hours to set.

Just before serving, portion raspberries over tarts.

Serve tarts same day since phyllo pastry loses its crispness quickly. For a stunning dessert, place raspberry coulis (purée) on the bottom of a dessert plate. Place the phyllo tart on top of coulis and garnish with additional raspberries.

Cherry–Almond Tarts

6 sheets phyllo dough
Butter–flavored nonstick spray
1 1/2 teaspoons granulated sugar
1 cup vanilla pudding (regular, not instant)
1 tablespoon sliced almonds
1/8 teaspoon almond extract
1 cup cherry pie filling*
Sliced almonds (garnish)

* May use raspberry, if desired.

Place one phyllo sheet on a piece of wax paper. Mist with nonstick spray. Top with a second phyllo sheet and mist. Repeat layering with remaining sheets. Sprinkle sugar on top of last sheet. Cut stacked phyllo into 8 squares (each about 4 inches square). Carefully push each phyllo square into a muffin cup. Bake at 325 degrees F until golden brown, 6 to 8 minutes. Cool for 5 minutes.

Remove phyllo cups from pan. Combine pudding, 1 tablespoon almonds and almond extract. Divide pudding mixture among phyllo cups. Top each with 2 tablespoons pie filling. Garnish with sliced almonds.

Chocolate Razipane Tart

7 ounces almond paste
2 tablespoons granulated sugar
6 tablespoons butter
4 tablespoons raspberry jam
2 large eggs
6 tablespoons spelt flour
6 tablespoons Ghirardelli sweet ground chocolate
2/3 cup Ghirardelli chocolate chips
2 tablespoons heavy whipping cream

Preheat oven to 350 degrees F.

Butter a tart pan, then dust with a little ground chocolate. Set aside.

Grate almond paste into a mixing bowl. Add sugar and butter; mixing on high speed, mix until well combined. One tablespoon at a time, add 2 tablespoons raspberry jam, mixing between each addition. Scrape down the sides of the bowl, then mix until the mixture is light and fluffy.

In a separate bowl, combine ground chocolate and flour; stir to combine. Fold dry ingredients into the butter mixture until just combined. Spread batter evenly in the tart pan. Bake 25 minutes or until a wooden pick inserted in the between the center and the edge of the pan comes out clean. (Note: The middle of the tart will seem too soft but will set up while cooling.) Let tart cool on a wire rack.

Heat the chocolate chips, heavy whipping cream and remaining jam in a double-boiler until melted, making sure to whisk the mixture constantly to prevent scorching. Once the mixture is well blended and smooth, remove the pan from heat and pour the mixture over the cooled tart.

Chocolate Truffle Tart

Crust

2/3 cup all-purpose flour
1/2 cup powdered sugar
1/2 cup ground walnuts
6 tablespoons butter or margarine, softened
1/3 cup NESTLE TOLL HOUSE Baking Cocoa

Filling

1 1/4 cups heavy whipping cream
1/4 cup granulated sugar
2 cups (12 ounce package) NESTLE TOLL HOUSE
Semi-Sweet Chocolate Morsels
2 tablespoons seedless raspberry jam
Sweetened whipped cream (optional)
Fresh raspberries (optional)

For Crust: Preheat oven to 350 degrees F.

Beat flour, powdered sugar, nuts, butter and cocoa in large mixer bowl until soft dough forms. Press dough onto bottom and up sides of ungreased 9 or 9-1/2 inch fluted tart pan with removable bottom. Bake for 12-14 minutes or until puffed. Cool completely in pan on wire rack.

For Filling: In medium saucepan bring cream and sugar just to a boil, stirring occasionally. Remove from heat. Stir in morsels and jam; let stand for 5 minutes. Whisk until smooth. Transfer to small mixer bowl. Cover; refrigerate for 45-60 minutes or until mixture is cooled and slightly thickened.

Beat for 20-30 seconds or just until color lightens slightly. Spoon into crust. Refrigerate until firm. Remove side of pan; garnish with whipped cream and raspberries.

May be made in a 9-inch pie plate.

Serves: 8

Cranberry–Almond Tart

1/4 teaspoon salt
1 cup plus 3 tablespoons flour
8 tablespoons butter or margarine
1/2 cup almond paste (5 ounces)
1 1/4 cups granulated sugar
2 large eggs
1/2 teaspoon grated orange peel
1 (12 ounce) bag cranberries (3 cups)
Lemon peel strips (for garnish)

Mix salt and 1 cup flour. With pastry blender cut in 4 tablespoons cold butter or margarine until mixture resembles coarse crumbs. Add 2 to 3 tablespoons cold water, 1 tablespoon at a time, mixing lightly with fork after each addition until dough is just moist enough to hold together. Shape dough into a disk; wrap with plastic wrap and freeze until firm enough to roll, about 15 minutes.

Meanwhile, in food processor with knife blade attached, blend almond paste, 1/2 cup sugar, and remaining 4 tablespoons softened margarine or butter until smooth. Add eggs and remaining 3 tablespoons flour; blend until mixed. Preheat oven to 425 degrees F.

On lightly floured surface, with floured rolling pin, roll dough into a 12–inch round. Press dough onto bottom and up side of 10 x 1–inch round tart pan with removable bottom. Fold overhang in and press against side of tart pan to form a thicker edge. With fork, prick dough all over to prevent puffing and shrinking during baking. Freeze until dough is firm, about 10 minutes.

Line tart shell with foil and fill with pie weights. Bake tart shell 15 minutes; remove foil with weights and bake 10 minutes longer or until golden.

Preheat oven to 350 degrees F.

Fill hot tart shell with almond filling. Bake 20 to 25 minutes longer until almond filling is slightly puffed and golden. Cool in pan on wire rack.

While tart shell is baking, in 2–quart saucepan over high heat, heat orange peel, 1 cup cranberries, 3/4 cup sugar and 1/3 cup water to boiling. Reduce heat to medium–low; simmer 5 minutes until mixture thickens slightly and cranberries pop. Stir in remaining 2 cups cranberries. Set aside until cool.

Remove almond–filled tart shell from pan.

Creamy Fruit Tarts

**1 cup buttermilk baking mix
2 tablespoons granulated sugar
1 tablespoon butter, softened
6 ounces cream cheese, softened
1/4 cup granulated sugar
1/4 cup sour cream
1 1/2 cups assorted fruit slices or berries
1/3 cup apple or apricot jelly, melted**

Preheat oven to 375 degrees F.

Mix baking mix, 2 tablespoons sugar, the margarine and 1 package cream cheese in small bowl until dough forms a ball. Divide into 6 parts. Press each part dough on bottom and up 3/4 inch sides of 6 tart pans, 4 1/4 x 1-inch or 10 custard cups. Place on cookie sheet. Bake 10 to 12 minutes or until light brown; cool on wire rack. Remove tart shells from pans.

Beat remaining package cream cheese, 1/4 cup sugar and sour cream until smooth. Spoon into tart shells, spreading over bottoms. Top each with about 1/4 cup fruit. Brush with jelly.

Yield: 6 servings

Custard Tart with Fresh Raspberries

Yield: 8 servings

Crust

2 cups graham cracker crumbs
3 tablespoons confectioners' sugar
6 tablespoons butter or margarine, melted

Filling

2 cups sour cream
1 1/4 cups (14 ounce can) NESTLÉ® CARNATION®
Sweetened Condensed Milk
1/2 cup orange juice
2 large eggs
1 teaspoon vanilla extract

Glaze

1 tablespoon water
1 teaspoon cornstarch
1/4 cup raspberry preserves
1 cup fresh berries (raspberries, blueberries, blackberries
and/or sliced strawberries)

Crust: Preheat oven to 350 degrees F.

Combine graham cracker crumbs and sugar in medium bowl; stir in butter. Press onto bottom and 1 1/2 inches up side of ungreased 9-inch springform pan. Bake for 8 to 10 minutes.

Filling: Combine sour cream, sweetened condensed milk, juice, eggs and vanilla extract in large mixer bowl; beat until smooth. Gently pour into crust. Bake for 35 to 40 minutes or until center is set. Cool in pan on wire rack.

Glaze: Combine water and cornstarch in small saucepan; stir in preserves. Bring to a boil over medium-high heat, stirring constantly. Remove from heat; strain to remove seeds. Cool for 10 minutes. Drizzle over filling. Arrange berries on top. Cover; refrigerate. Remove side of springform pan.

Dazzling Rhubarb Raspberry Tart

1 pound pink rhubarb
1 1/4 cups raspberry jam
1 (8– or 9–inch) short crust pie shell, baked blind
1 tablespoon confectioners' sugar

Preheat the oven to 400 degrees F.

Wash the rhubarb, trim the ends from the stalks, and cut them into neat 1–inch lengths. Put them into a saucepan with just 1 teaspoon of water. Put the pan on very low heat and let the rhubarb soften. As it cooks it will produce some juice. When tender – about 7 to 10 minutes – remove from the pan to a bowl using a slotted spoon to drain. Reserve the juice.

Stir the raspberry jam into the rhubarb. If necessary, add a little of the remaining rhubarb juice to get the consistency you want. Pour into the pie shell. Bake for 10 minutes. Let the tart cool to room temperature.

Just before serving, sift the confectioners' sugar over the surface.

Serves 6 to 8.

Derby Tarts

Tart Pastry

1/3 cup chopped pecans
1 1/2 tablespoons bourbon
2/3 cup granulated sugar
1/2 cup light corn syrup
2 eggs
2 tablespoons butter or margarine, melted
1/3 cup semisweet chocolate chips
1/3 cup flaked coconut
1/2 teaspoon vanilla extract

Roll pastry to 1/8 inch thickness on a lightly floured surface. Cut with a 2-inch round cutter, and fit into miniature (1 3/4-inch) muffin pans.

Soak pecans in bourbon. Combine sugar, corn syrup, eggs, and butter; mix until blended. Stir in morsels, coconut, vanilla extract, and bourbon–pecan mixture. Spoon mixture into pastry-lined muffin pans, filling three-fourths full. Bake at 350 degrees F for 15 to 20 minutes or until golden. Makes 3 dozen.

Tart Pastry

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter or margarine
1/4 cup shortening
4 to 6 tablespoons milk

Combine flour, baking powder, and salt; cut in butter and shortening with pastry blender until mixture resembles coarse meal. Sprinkle milk evenly over surface of mixture; stir with a fork just until dry ingredients are moistened. Shape dough into a ball; chill.

Double Cheese Potato Tart

Makes 8 Servings

3 to 4 tablespoons unseasoned breadcrumbs
4 medium-size potatoes (Russets)
4 tablespoons 30% reduced calorie margarine
1/4 cup light whipping cream
2 large eggs
1 cup part-skim ricotta cheese
3/4 cup freshly grated Parmesan cheese
1 tablespoon chopped fresh chives
Salt and pepper to taste

Preheat oven to 375 degrees F.

Coat a tart pan or quiche dish with vegetable spray and coat with bread crumbs.

Scrub the potatoes, pat dry and wrap in foil. Bake 45 minutes to 1 hour or until the potatoes are soft when squeezed.

Cut each potato in half lengthwise, scoop out pulp and force through a coarse sieve or ricer. Add the butter and cream and beat until smooth.

In a large mixing bowl, whisk the eggs and blend in the ricotta cheese. Add the Parmesan cheese, chives, salt and pepper to taste. Stir in the potato mixture and blend thoroughly.

Carefully pour into the prepared tart. Bake for 25 to 30 minutes or until the surface is puffed and lightly browned.

Frangipane Lemon Tart

Pastry

1 1/2 cups all-purpose flour
3 tablespoons granulated sugar
2 teaspoons grated lemon zest
1/2 teaspoon salt
1/2 cup unsalted butter
1 egg, lightly beaten

Cut butter into 8 pieces. In food processor, blend flour, sugar, lemon zest, salt and butter until the consistency of meal. Pour into a bowl. With a fork blend in egg until all dough is moistened and starts to hold together. On floured surface, knead dough lightly with fingertips until it forms a ball. Add a sprinkling of water, if necessary. Wrap dough in plastic wrap and refrigerate 1 hour or overnight. Roll out chilled dough between 2 pieces of floured wax paper. Fit into a 9-inch tart pan. Trim dough even with edge. Refrigerate until ready to bake.

Frangipani Filling

1/2 cup unsalted butter, softened
1 (8 ounce) can almond paste, kneaded until soft
2 eggs, beaten
1 teaspoon grated lemon zest
1/2 teaspoon almond extract
1 tablespoon all-purpose flour

Cream butter in food processor or blender. Add almond paste in small pieces alternately with beaten eggs. Process until smooth, scraping sides often. Add zest, almond extract, and flour. Process until blended. Preheat oven to 350 degrees F. Set tart pan on baking sheet. Spread Frangipani Filling in bottom pastry shell. Bake for 50 minutes until filling is golden and set. Cool on rack.

Glazed Lemon Slices

2 lemons, thinly sliced and seeded
Sliced almonds (for garnish)
1 cup granulated sugar

Layer lemon slices in medium saucepan. Add enough water to cover. Bring to boiling. Reduce heat; boil gently until lemon rinds are tender, 25 to 30 minutes. Remove lemon slices with slotted spoon. drain on paper towels. Reserve 1 cup cooking liquid in pan. Gradually add 1 cup sugar, stirring over medium low heat until sugar dissolves. Bring to rapid boil. Boil until mixture becomes a thick syrup. A small spoonful of syrup should hold its shape when dropped onto a cold saucer. Remove syrup from heat.

To serve, arrange lemon slices in circles on top of tart. Glaze with some of the hot lemon syrup. Garnish with violets and sliced almonds. Surround the tart with lemon geranium leaves.

Serves 8.

French Apricot Tarts

1 recipe Sesame Seed Pastry
1 (12 ounce) jar apricot preserves
36 canned apricot halves
1/4 cup red raspberry preserves
1 tablespoon apricot juice
Sweetened whipped cream, flavored
with vanilla extract

Prepare 12 baked (5-inch) tart shells from Sesame Seed Pastry. Spread a thin coating of apricot preserves on bottom of each tart shell.

Drain apricot halves well and place 3 halves in each shell. Combine raspberry preserves and apricot juice and melt over low heat. Glaze top of apricots with preserves mixture. Refrigerate to set glaze.

With pastry tube make rosette ring of whipped cream around edge of fruit or spoon it around tarts.

Grands! Little Pies

3/4 cup Pillsbury BEST all-purpose or unbleached flour
1/2 cup firmly packed brown sugar
1 teaspoon cinnamon
1/2 cup butter or margarine
1/2 cup chopped nuts, if desired
1 (17.3 ounce) can Pillsbury Grands! Refrigerated Flaky Biscuits
1 (21 ounce) can apple, blueberry or cherry pie filling
1 to 1 1/2 cup whipping cream
Cinnamon-sugar

Preheat oven to 350 degrees F.

Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, brown sugar and cinnamon. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Stir in nuts.

Separate dough into eight biscuits. Split each biscuit in half to make 16 rounds. With floured fingers, flatten each to form 4-inch round. Press each biscuit round in ungreased 2 3/4 by 1 1/4-inch muffin cup. Spoon 2 tablespoons pie filling into each biscuit-lined cup. Sprinkle each with about 2 tablespoons flour mixture. (Cups will be full.) Bake for 15 to 22 minutes or until golden brown. Cool 5 minutes. Remove from muffin cups; place on wire rack. Cool 10 minutes.

In small bowl, beat whipping cream until stiff peaks form. Top each serving with whipped cream; sprinkle with cinnamon-sugar. Store in refrigerator.

Makes 16 servings.

Hawaiian Tarts

1 3/4 cups all-purpose flour
1/2 cup confectioners' sugar
2 tablespoons cornstarch
1 cup butter or margarine, softened
1 teaspoon vanilla extract

Filling

1 cup pineapple preserves
1/2 cup granulated sugar
1 egg
1 1/2 cups coconut
Confectioners' sugar

Preheat oven to 350 degrees F.

Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, 1/2 cup confectioners' sugar and cornstarch; mix well. Add butter and vanilla extract; with spoon, stir until soft dough forms. Shape dough into 1-inch balls. Place 1 ball in each of 36 ungreased miniature muffin cups; press in bottom and up sides of each cup. Spoon 1 teaspoon pineapple preserves into each dough-lined cup.

In small bowl, combine sugar and egg; beat with fork until well blended. Add coconut; stir until well coated with egg mixture. Spoon 1 teaspoon coconut mixture over preserves in each cup. Bake at 350 degrees F for 23 to 33 minutes or until crusts are very light golden brown.

Cool in pans for 20 minutes. To release tarts from cups, hold muffin pan upside down at an angle over wire rack. With handle of table knife, firmly tap bottom of each cup until tart releases. Cool 15 minutes or until completely cooled.

Just before serving, sprinkle with confectioners' sugar.

Makes 3 dozen tarts.

Hershey Bar Cheesecake Tarts

Yield: 15 to 20 Tarts

15 to 20 (3-inch) tart shells
1 pound cream cheese (room temperature)
3/4 cup granulated sugar
1 teaspoon vanilla extract
4 extra large eggs
1 pound Hershey bar
1 1/2 cups heavy whipping cream
Shells

Preheat oven to 400 degrees F. Place raw 3-inch tart shells on a baking pan. Place empty tins in each shell and place another baking pan on top. Bake for 10 minutes.

Turn oven off and leave door shut for 20 minutes.

Remove top baking pan and empty tins. Shells are ready to be filled.

Batter: Place cream cheese into mixing bowl and beat until smooth, scraping sides. Add sugar and vanilla and beat until smooth. Add eggs and beat well.

On stove or in microwave, melt the chocolate with the whipping cream, stirring until smooth. Add to mixing bowl and beat well. Pour batter into pre-baked shells. Bake in preheated oven at 400 degrees F for 15 minutes.

Turn oven off and leave door shut for 5 minutes. Remove tarts and cool until room temperature. Garnish with whipped cream.

Lemon and Lime Cream Tart

1 tart shell, baked blind
8 large free-range eggs
12 ounces caster sugar
12 ounces double cream
7 1/2 ounces lime juice
3 3/4 ounces lemon juice

With this particular tart, as it has a moist filling, it's important to egg-wash the uncooked tart shell before adding the filling. This adds a sort of waterproof layer and keeps the pastry crisp and short for longer.

Whisk together the sugar and eggs in a bowl. When they are well mixed, slowly stir in the cream and the juices. Put the cooked tart shell back into the oven and then pour the filling into it — I find this reduces spillage.

Bake for around 40 to 45 minutes at 350 degrees F or until the filling is set, but still semi-wobbly in the middle (obviously different ovens will cook at different rate so it is good for you to try this tart a couple of times to gauge exactly when you should take it out of the oven).

After cooling for an hour, the semi-wobbly filling will have firmed up to the perfect consistency; soft and smooth. If you cut it before it has had time to rest it will pour out or be extremely gooey.

You can dust it with a little icing sugar, if you wish. Serve with a huge pile of fresh raspberries or strawberries. Whatever you decide to serve it with should be quite simple so that you let the tart do the talking.

Lemon Curd Tarts

Preheat oven to 425 degrees F.

Pastry

2 cups flour

1/2 teaspoon salt

1/2 cup cold butter

5 tablespoons cold water

Combine flour and salt in a bowl. Cut in butter with a pastry blender until pieces are the size of small peas. Sprinkle the water gradually over flour mixture, stirring with a fork and drawing flour into a ball. Add just enough water to hold the mixture together and pull away from the sides of the bowl. Pat into a ball and turn out onto a lightly floured board. Roll into a circle and cut shapes to fit small tart pans or muffin tins. Prick each shell with a fork and bake for 12 minutes. Cool.

Lemon Filling

1/2 cup butter

1/2 cup fresh lemon juice

3 teaspoons freshly-grated lemon rind

1 1/2 cups granulated sugar

5 eggs, beaten

Melt butter in a saucepan. Add lemon juice, rind and sugar. Cook, stirring, until sugar is dissolved. Add eggs and cook, stirring constantly, until thick, about 20 minutes. Cool. Fill tart shells and refrigerate until serving time.

Lemon Meringue Tartlets

2 Servings

Crust

3 sheets cinnamon– or honey–flavored graham crackers

4 teaspoons butter, melted

Filling

Grated rind of 1 lemon (use colored portion of peel)

1/4 cup fresh lemon juice

1/3 cup granulated sugar

1 dash salt

1/4 cup (1/2 stick) unsalted butter, cut into small pieces

2 eggs

Meringue

1 egg white, at room temperature

1 1/2 tablespoons brown sugar, forced
through a sieve to remove lumps

1 dash cream of tartar

1 dash salt

Preheat oven to 350 degrees F.

In bowl of food processor, crush crackers into fine crumbs. Combine crumbs and melted butter, stir until mixture sticks together. Pat into 2 (4–inch) tart pans or custard cups. Bake 5 to 8 minutes, until crust is lightly browned and firm. Set aside.

In heavy bottom pan, combine grated rind, lemon juice, sugar, salt and butter. Simmer until butter melts.

In bowl, beat eggs. Pour half of lemon mixture over eggs. Beat together. Pour into pan containing remaining lemon mixture, cook over lowest heat, stirring constantly, until mixture is thick. Remove from heat immediately before eggs set. If there are solid pieces of egg, strain them out. Spoon filling into prepared crusts. Let cool 30 minutes.

In clean bowl of mixer, beat egg white until frothy. Gradually add brown sugar, cream of tartar and salt, continue beating until mixture is stiff and glossy.

Gently pile onto filling. Broil 30 seconds to brown. Let cool to room temperature.

Lemon Zest Tart

Pastry Shell

2 cups unbleached flour
2 tablespoons granulated sugar
1/2 teaspoon salt
1/2 cup plus 2 tablespoons butter, cut into bits and chilled
2 tablespoons solid vegetable shortening, chilled
1/4 cup ice water

Tart Filling

Zest of 3 lemons
1/2 cup fresh lemon juice
1/2 cup butter, softened
4 eggs
5 egg yolks
1 cup granulated sugar
1 1/2 teaspoons unflavored gelatine
1/4 cup cold water

Prepare Pastry Shell. Combine flour, sugar and salt in food processor. Whirl to blend. Drop in butter; pulse 3 or 4 times. Add the shortening and process until the mixture resembles coarse crumbs. With the machine running, add the ice water, 1 tablespoon at a time. When the mixture forms lumps, remove the dough from the work bowl and quickly press into a patty. Cover the dough with plastic wrap and chill for 30 minutes. Preheat oven to 400 degrees F.

Roll dough out into an 11-inch circle. Ease into a 10-inch tart pan with removable bottom. Trim the edge. Prick the bottom all over with a fork. Bake the shell for 15 to 20 minutes or until golden. Let cool.

Prepare Tart Filling. Combine lemon zest, lemon juice, butter, eggs, yolks and sugar in a heavy enamel saucepan. Cook the mixture over low heat, whisking constantly, until slightly thickened. Do not let boil. remove from heat. Sprinkle gelatine over the cold water in 1-cup glass measuring cup. Let stand 2 minutes for gelatine to soften.

Place cup in small saucepan of simmering water, stirring gelatine occasionally to dissolve, about 2 minutes. stir gelatin into lemon mixture until well blended. Spread the filling evenly in the pastry shell. Chill completely before serving. Remove sides of tart pan. Decorate with citrus leaves.

Lime Mousse Tart

Crust

1 1/4 cups graham cracker crumbs (about 12 (5 x 2 1/2-inch crackers))
5 tablespoons unsalted butter, softened
1/4 cup granulated sugar

Mousse

1 cup granulated sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
1 1/2 teaspoons unflavored gelatine (less than 1 envelope)
3 large egg yolks
3 tablespoons unsalted butter
1 tablespoon finely grated fresh lime zest
1/2 cup fresh lime juice
1 cup well-chilled heavy cream

Make crust: Preheat oven to 325 degrees F.

In a 9 1/2-inch springform pan blend all crust ingredients with your fingertips until combined well and press evenly onto bottom and 1 inch up side of the pan. Bake crust in the middle of the oven 10 minutes and transfer to a rack to cool.

Make mousse: In a heavy saucepan whisk together sugar, cornstarch and salt, and gradually whisk in milk, whisking until mixture is smooth. Sprinkle gelatine over milk mixture and let stand 1 minute to soften gelatin.

In a small bowl whisk together yolks. Bring milk mixture to a boil over moderate heat, whisking constantly, and remove pan from heat. Gradually whisk about 1 cup milk mixture into yolks and whisk yolk mixture into remaining milk mixture. Simmer custard, whisking, 3 minutes (custard will be thick but pourable) and remove pan from heat. Whisk in butter, zest and lime juice until combined and let custard stand 10 minutes to allow flavors to blend.

Pour custard through a fine sieve into a metal bowl, pressing custard with a rubber spatula if necessary, and set in a large bowl of ice and cold water. Cool custard, stirring occasionally with a rubber spatula until thick but not completely set (custard should mound slightly when dropped from a spoon), about 20 minutes.

In a bowl with an electric mixer beat cream until it holds soft peaks. With a large rubber spatula gently fold whipped cream into custard and gently spoon mousse into crust. Chill tart, uncovered, until set, about 4 hours. Tart keeps, covered and chilled, 3 days.

Serves 8.

Lime Tarts

1 cup granulated sugar
1/4 cup butter
3 eggs, beaten
1 egg yolk, beaten
1/4 cup lime juice
Rind of 2 limes, grated
2 drops green food coloring
Tart shells, baked
Slivered almonds, toasted

Cook sugar and butter in top of double boiler until sugar is dissolved. Slowly add a little of hot mixture to eggs, stirring quickly. Pour egg mixture back into hot mixture, stirring constantly. Add lime juice, stirring almost constantly until thickened. Add rind; cool. Add food coloring. Chill.

To serve, pour into tart shells and sprinkle almonds on top.

Yields 8 individual or 24 bite-size tarts.

Marzipan Tart

12 ounces almond paste (1 cup plus 3 tablespoons)

2 to 3 teaspoons water

3/4 cup butter

1 cup plus 2 tablespoons granulated sugar

5 eggs

3 tablespoons kirsch, amaretto, triple sec or brandy

3/4 cup all-purpose flour

3/4 teaspoon baking powder

Confectioners' sugar

Preheat the oven to 350 degrees F.

Butter the sides of a 9-inch round baking pan that is at least 2 inches deep or use a springform pan and line the bottom of the pan with parchment paper.

In a food processor, blend the almond paste with the water to form a smooth paste. Set aside.

In a large mixing bowl, using an electric beater, cream the butter and sugar until light and fluffy. Add the almond paste and beat until incorporated. Add the eggs, one at a time, beating well after each addition. Add kirsch and mix well.

Sift together the flour and baking powder and fold the flour mixture into the creamed mixture by hand. Spread in the prepared baking pan and bake for about 1 hour or until a wooden pick comes out clean when inserted in center. If the cake is underdone, it will fall as it cools.

Turn the cake out of the pan and dust with confectioners' sugar.

Mini Cherry Tarts

1 (8 ounce) tube refrigerated crescent rolls
3 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 cup canned cherry pie filling
1/4 teaspoon almond extract

Preheat oven to 375 degrees F. Grease miniature muffin cups.

Place crescent dough on a lightly floured surface; seal seams and perforations. Cut into 2-inch circles. Place in prepared muffing cups.

In a small bowl, beat cream cheese and confectioners' sugar until smooth. Place about 1/2 teaspoon in each cup.

Combine pie filling and almond extract; place about 2 teaspoons in each cup.

Bake for 12 to 14 minutes or until edges are lightly browned. Remove to wire racks to cool. Refrigerate.

Yield: 2 dozen

Nut Tarts

1 cup flour
4 ounces cream cheese
1/2 cup (1 stick) margarine
1 cup walnuts
1 cup firmly packed brown sugar
1 egg
1 1/2 teaspoons vanilla extract

Mix together flour, cream cheese, and margarine. Press into tiny cupcake tins.

Mix together walnuts, brown sugar, egg and vanilla extract. Fill lined tins 3/4 full. Bake at 375 degrees F for 15 to 20 minutes.

Olive Oil Tart Dough

This dough is great because it doesn't need to be rolled out. Also, it contains no cholesterol and very little saturated fat.

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon kosher salt
1/3 cup extra-virgin olive oil
2 tablespoons ice water

Stir the flour and salt together in a medium bowl with a fork. Add the oil in a slow, steady stream, mixing with the fork as you pour the oil over the dry ingredients. The mixture should resemble pea-size crumbs when all the oil has been incorporated.

Add the water, 1 tablespoon at a time, until the dough comes together. Knead briefly to form the dough into a large ball.

Flatten the dough into a disk and place it in a 10-inch tart with a removable bottom. With your fingers, press the dough into the pan and up the sides.

Pear and Raspberry Frangipane Tart

Crust

1 1/2 cups Gold Medal® All-Purpose Flour
1/4 cup granulated sugar
1/2 cup margarine or butter
4 to 5 tablespoons cold water

Filling

3 tablespoons seedless raspberry jam
1 cup whole blanched almonds
1/4 cup margarine or butter
1/2 cup sugar
1 tablespoon Gold Medal® All-Purpose Flour
1 egg
1 teaspoon almond extract
1 (15.5 ounce) can sliced pears

Heat oven to 400 degrees F.

Lightly spoon flour into measuring cup; level off.

In large bowl, combine 1 1/2 cups flour and 1/4 cup sugar; mix well.

With pastry blender or fork, cut in 1/2 cup margarine until mixture resembles coarse crumbs. Gradually add water to flour mixture until dough forms a ball. Knead 2 or 3 times until smooth. Flatten ball slightly. Press dough in bottom and up sides of ungreased 10-inch tart pan with removable bottom. Spread jam evenly over crust.

Place almonds in food processor bowl with metal blade or blender container; process until finely chopped. Add 1/4 cup margarine, 1/2 cup sugar and 1 tablespoon flour; process until blended. Add egg and extract; mix well.

Drain pears, reserving 1/4 cup liquid. Add reserved liquid to almond mixture; blend until smooth. Spread evenly in crust. Arrange pear slices over filling.

Bake at 400 degrees F for 35 to 45 minutes or until crust is lightly browned and top is deep golden brown. Cool 1 1/2 hours or until completely cooled.

Pecan Praline Tart

1 cup firmly packed dark brown sugar
1 cup heavy cream
6 tablespoons butter
2 cups chopped pecans
2 tablespoons vanilla extract
1 (10-inch) pre-baked tart shell
1 cup heavy cream, whipped
1/4 cup bourbon
12 toasted pecan halves

Melt sugar in a large saucepan with cream and butter, stirring constantly. Once sugar is dissolved, boil the mixture rapidly, continuing to stir until it reaches soft-ball stage (236 degrees F on a candy thermometer). Remove from heat, beat in the chopped pecans and vanilla extract, and continue to beat with a wire whisk until mixture is creamy. Immediately pour it onto a baking sheet to cool.

When mixture is cool, tear off pieces and chop them in a food processor or by hand. Press the praline mixture into the pre-baked tart crust, making an even layer.

Before serving, add bourbon to the whipped cream and spread on top of the praline layer. Decorate top with pecan halves lightly toasted 5 to 10 minutes in a hot skillet or oven.

Serves 8.

Pistachio Pudding Tarts

1 cup butter or margarine, softened
8 ounces cream cheese, softened
2 cups all-purpose flour
1 (3.4 ounce) box instant pistachio pudding mix
1 3/4 cups cold milk

In a mixing bowl, combine butter, cream cheese and flour; mix well. Shape into 48 (1-inch) balls; press onto the bottom and up the sides of ungreased miniature muffin cups. Bake at 400 degrees F for 12 to 15 minutes or until lightly browned. Cool for 5 minutes; carefully remove from pans to a wire rack to cool completely.

For filling, combine pudding and milk in a mixing bowl; beat on low speed for 2 minutes. Cover and refrigerate for 5 minutes. Spoon into tart shells; serve immediately.

Yields 4 dozen.

Pumpkin Tarts

2 unbaked pastry crusts, your own or pre-made
2 large eggs
1 (16 ounce) can solid pumpkin
1 1/3 cup evaporated milk
1/2 cup granulated sugar
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

You will need 2 ungreased regular-size muffin tins.

Roll out pastry to 1/8-inch thickness. Cut 16 (4-inch) circles from pastry and line muffin cups with them. You may have to re-roll a few times, but 2 crusts will make exactly 16. Loosely cover muffin pans with plastic wrap and chill for 30 minutes.

Preheat oven to 375 degrees F.

In a large bowl, whisk the eggs until frothy. Add the remaining ingredients and beat until smooth. Remove muffin tins from the refrigerator and pour the pumpkin mixture into each cup. Bake for about 40 minutes or until a tester comes out clean. Cool in pan for 10 minutes then remove to a wire rack to cool completely.

Serve with whipped cream dusted with cinnamon, if desired.

Makes 16.

Raisin Tarts with Rum Cream

1 1/4 cups flour
1/2 teaspoon salt
6 tablespoons very cold butter, cut into 4 pieces
3 tablespoons milk
3 tablespoons dark rum
3/4 cup raisins
2 eggs, slightly beaten
3/4 cup firmly packed brown sugar
1 tablespoon butter, melted
1 teaspoon vanilla extract
2 cups 40% gourmet heavy whipping cream
1 tablespoon confectioners' sugar
1/4 cup dark rum
Fresh ground nutmeg

In work bowl of food processor fitted with steel knife blade, combine flour and salt. Add pieces of butter and pulse on/off until crumb mixture forms. With machine running, add milk; process for 20 to 30 seconds. Shape dough into ball and chill. Roll dough out on work surface; cut into twelve 3 1/2-inch circles. Fit into muffin pan cups and chill.

In medium bowl, combine raisins and the 3 tablespoons rum; let stand for 20 minutes to plump raisins. Stir in eggs, brown sugar, melted butter, and vanilla extract. Spoon filling into prepared muffin caps. Bake in 425 degree F oven for 12 to 15 minutes. Cool.

In large mixing bowl, beat together cream, confectioners' sugar, and the 1/4 cup rum until stiff peaks form. Pipe over cooled tarts, and dust with fresh nutmeg.

Makes 12 tarts.

Raspberry Almond Tarts

1/2 cup butter, softened
3 ounces cream cheese, softened
1 cup all-purpose flour
1/3 cup seedless raspberry preserves
1 egg
1/2 cup granulated sugar
1/3 cup almond paste, crumbled
1/3 cup whole blanched almonds, coarsely chopped

Beat the butter and cream cheese in a mixing bowl until light and fluffy. Add the flour and beat until blended. Chill, covered, for 1 hour.

Shape the chilled pastry into 24 (1-inch) balls. Press over the bottoms and sides of ungreased miniature muffin cups. Spoon 1/2 teaspoon of raspberry preserves into each cup.

Combine the egg, sugar and almond paste in a bowl. Spoon 1 teaspoon over the preserves in each cup. Sprinkle with chopped almonds. Bake at 325 degrees F for 25 to 30 minutes. Cool slightly in the pan. Remove from the cups to a wire rack to cool completely.

Tarts may be frozen for up to one month.

Yield: 2 dozen tarts

Raspberry Coconut Tarts

Makes 15

One recipe pastry for double-crust pie

Raspberry jam

2 eggs

3/4 cup granulated sugar

1 teaspoon cornstarch

1/4 teaspoon salt

1/4 cup melted butter

1 tablespoon lemon juice

1 teaspoon vanilla extract

1 1/2 cups coconut

Prepare pastry dough. Roll out on lightly floured surface to one-eighth inch thickness. Cut into circles with 3 1/2-inch round cutter. Line 3-inch diameter muffin tins with pastry circles. Spoon 1/2 teaspoon raspberry jam into each.

Beat eggs. Stir in combined sugar, cornstarch and salt. Add cooled melted butter, lemon juice and vanilla extract. Mix well. Stir in coconut. Spoon mixture into pastry-lined tart tins filling each about 2/3 full.

Bake at 375 degrees F for 20 to 25 minutes or until golden. Loosen edges with pointed knife and allow tarts to cool at least 10 minutes before removing from tins.

Raspberry Fudge Tarts

Crust

2 cups all-purpose flour
12 tablespoons chilled unsalted butter, cut into small pieces
6 tablespoons granulated sugar
1/2 teaspoon salt
2 large egg yolks

Combine flour, sugar and salt. Cut butter in until mixture resembles fine crumbs. Toss in egg yolk until just combined. Will be very crumbly. Press firmly into 8 (4- or 5-inch) tart pans. Bake at 375 degrees F until golden brown, about 14 minutes. Let cool on wire racks and remove from pans.

Filling

1 1/2 cups heavy cream
9 ounces bittersweet chocolate, chopped fine
3 tablespoons unsalted butter, room temperature
2 tablespoons light corn syrup
1/2 cup red currant jelly
6 cups fresh raspberries

Bring cream to a simmer in a heavy saucepan. Remove from heat and add chocolate, butter, and corn syrup. Let stand for 3 minutes, then stir gently until smooth. Pour filling into cooled shells. Cover all loosely with plastic wrap and refrigerate until filling is firm, about two hours.

Melt jelly over low heat, stirring until smooth. Arrange berries, rounded sides up, over the surface of the filling. Using a pastry brush, glaze with the melted jelly. Chill for five minutes to set the glaze. (Can be prepared up to 1 day ahead if covered loosely with plastic wrap and refrigerated.)

Raspberry Kiwi Tart

Pastry

1 cup flour
6 tablespoons butter
1/4 teaspoon salt
3 tablespoons ice water (more if needed)

Preheat oven to 425 degrees F.

In medium bowl, stir together the flour and salt. Cut in the butter, using pastry cutter or 2 knives, until the mixture resembles coarse meal. Sprinkle with water, 1 tablespoon at a time, working into the flour with fork. Form into a ball. Roll between sheets of wax paper until dough is a circle, 12 inches in diameter. Fit into 10-inch tart pan. Trim off excess. Prick bottom with fork; line with buttered foil and weigh down with rice or dry beans. Bake for 15 minutes.

Remove foil and continue baking until golden, about 10 minutes more.

Filling

2 1/2 tablespoons cornstarch
1 1/2 cups milk
1 tablespoon orange liqueur
2 kiwi fruits
1/3 cup granulated sugar
1 egg
1 (10 ounce) package frozen raspberries,
thawed and drained

In medium bowl, stir together the cornstarch and sugar; then gradually stir in milk. Beat in the egg. Pour into a medium size saucepan and cook over medium heat, stirring constantly until the custard comes to a slow boil. Stir in the liqueur. Place plastic wrap over surface of custard and chill.

Glaze

1/2 cup plus 2 tablespoons apricot preserves,
put through sieve

Heat the sieved apricot preserves and spread over top of fruits with a pastry brush. Chill until serving time.

Assembly

Spread custard over bottom of pre-baked pie shell. Arrange raspberries in the center and place slices of peeled kiwi around the outer edge of the tart.

Raspberry Marzipan Tart

Cake

1 1/4 cups all-purpose flour
1/3 cup granulated sugar
1 teaspoon baking powder
1/2 cup butter or margarine, softened
1 egg
1/4 cup raspberry preserves

Filling

2/3 cup granulated sugar
1/2 cup butter or margarine, softened
1 teaspoon almond extract
2 eggs
1 cup grated or finely chopped almonds
1/4 cup raspberry preserves

Glaze

1/2 cup confectioners' sugar
2 to 3 teaspoons lemon juice

Preheat oven to 350 degrees F. Grease a 9-inch round cake pan or 9-inch pie pan.

Lightly spoon flour into measuring cup; level off. In large bowl combine flour, 1/3 cup sugar, baking powder, 1/2 cup butter and egg with pastry blender until dough forms. Press dough over bottom and up sides of prepared pan; spread 1/4 cup preserves over dough. Chill while preparing filling.

In small bowl, cream 2/3 cup sugar, 1/2 cup butter and almond extract until light and fluffy. Add eggs one at a time, beating well after each. Stir in almonds. Spoon filling over preserves layer; spread gently. Bake for 40 to 50 minutes or until deep golden brown. Cool 2 hours.

Loosen edges; gently remove from pan. Spread with 1/4 cup preserves.

In small bowl blend glaze ingredients until smooth; drizzle over tart.

Makes 16 servings.

Raspberry Sherbet Tart

1 pound raspberries
1/2 cup water
1/2 cup granulated sugar
1 1/2 cups cream
1 teaspoon vanilla extract
1/3 cup granulated sugar

In a blender, mix raspberries, sugar and water to a puree. Strain through a cheesecloth or strainer.

In a separate bowl, mix the cream with vanilla extract and sugar. Whip cream with an electric mixer until stiff. Mix the cream with the raspberry mixture and transfer to a small pie mold. Freeze for 5 to 6 hours.

Top with assorted berries.

Raspberry Tarts with Pine Nut Cream Filling

Pastry

2 cups unbleached all-purpose flour
1/3 cup granulated sugar
10 tablespoons (1 1/4 sticks) unsalted butter,
cold, cut into small pieces
1 tablespoon water
1 tablespoon fresh lemon juice

Filling

3/4 cup pine nuts
1/2 cup (1 stick) unsalted butter, room temperature
1/2 cup granulated sugar
3 eggs
1/4 cup unbleached all-purpose flour
2 tablespoons kirsch

Topping

3/4 cup apricot jam
1/4 cup water
3 cups fresh raspberries

To make the pastry, process the flour, sugar, and butter in a food processor fitted with the metal blade until the mixture resembles coarse meal. Add the water and lemon juice. Using repeated pulses, process until the dough starts to gather into a ball. Wrap in plastic wrap and refrigerate 1 hour.

Roll out the dough 1/8 inch thick on a lightly floured surface. Line eight 4-1/2 inch tart pans with the dough, Trim and crimp the edges. Freeze for 15 minutes.

Preheat the oven to 375 degrees F. Line the tart shells with parchment paper and weight with dried beans or pie weights. Bake on a baking sheets just until edges begin to brown, about 15 minutes. Remove the beans and paper and let cool.

To make the filling, process the pine nuts in a food processor fitted with a steel blade until very finely chopped. Add the butter, sugar, eggs, flour, and kirsch and process 1 minute. Spoon the filling into the tart shells almost to the tops. Bake until the filling is puffed and brown and shells are golden, 15 to 20 minutes. Let cool to room temperature and then remove tarts from pans.

To make the topping, heat the apricot jam and water in a small saucepan until melted and smooth. Dip each raspberry into the glaze to coat it, and arrange raspberries over the tarts to cover completely. Serve within several hours.

Raspberry–Rhubarb Marzipan Tarts

Crust

1 cup flour
1 tablespoon granulated sugar
1/4 teaspoon salt
1/2 cup cold butter, cut up
2 to 3 tablespoons water

Combine the flour, sugar and salt in a bowl. Cut in the butter with a pastry blender or a fork until the crust is crumbly. Sprinkle the water over the flour mixture. Stir with a fork until the dough comes together into a ball. Wrap in plastic wrap and chill for 30 minutes.

Separate the dough into 4 parts. Roll out one part of the dough on a lightly floured surface into a round to fit into 4–inch round tart pan with a removable bottom. Repeat with the remaining dough.

Topping

1/2 cup flour
1/2 cup granulated sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 cup cold butter, cut up
1/4 cup almond paste (marzipan), cut up

Combine the flour, sugar, vanilla extract and salt in a bowl. Add the butter and marzipan, and work into the dough with a pastry blender or fork until crumbly. Set aside.

Filling

3/4 cup granulated sugar
1/4 cup flour
2 cups diced rhubarb
1 cup raspberries
1 teaspoon lemon juice

Preheat oven to 400 degrees F.

Combine the sugar, flour, rhubarb, raspberries and lemon juice in a bowl. Gently stir until combined. Divide the filling among the tart shells.

Sprinkle the crumb topping over the top of each. Place the tarts on a baking sheet and bake about 30 minutes until browned and bubbly. Remove from oven and let cool to warm before serving.

Servings: 4

Rustic Glazed Strawberry Tart with Almond Crust

Crust

1 1/3 cups all-purpose flour
1/2 cup finely ground almonds
1/3 cup granulated sugar
1 teaspoon grated lemon rind
1/4 teaspoon salt
6 tablespoons cold butter, cut into pieces
1 egg
1 teaspoon vanilla extract

Stir together flour, almonds, sugar, lemon rind and salt in a large bowl. Cut butter into flour mixture with a pastry blender until coarse crumbs form.

Whisk together egg and vanilla extract in a small bowl; stir into flour mixture until a dough forms. Shape into a disk. Wrap in plastic; refrigerate for at least 1 hour or overnight.

Preheat oven to 350 degrees F. Grease and flour a baking sheet. Place dough on baking sheet; pat into a 10-inch circle, forming a high edge. Pierce bottom of dough all over with a fork. Bake until slightly browned, about 25 minutes. Place baking sheet on a wire rack and cool for 10 minutes; transfer shell to rack to cool completely.

Strawberry Topping

3/4 cup seedless raspberry or strawberry jam
1 teaspoon lemon juice
2 pints strawberries, hulled and sliced
Sweetened whipped cream (optional)

Melt jam with lemon juice in a small saucepan over low heat until spreadable. Spread 1/2 cup jam mixture over bottom of shell. Arrange strawberries on top, cut sides down and pointing out, starting in the center. Brush strawberries with remaining jam mixture.

Serve with whipped cream on the side, if desired.

NOTE: The shell may be prepared ahead of time and frozen up to 2 months. Thaw and prepare with fruit topping as recipe directs.

S'Mores Tart

Crust

1/2 stick (4 tablespoons) unsalted butter
1 cup graham cracker crumbs
2 cups miniature marshmallows

Filling

1/2 stick (4 tablespoons) unsalted butter
6 ounces bittersweet chocolate, coarsely chopped
3 ounces unsweetened chocolate, coarsely chopped
1 1/2 teaspoons pure vanilla extract
1/2 cup cream (light or heavy, your choice)
3 large eggs
1/2 cup all-purpose flour
1/2 cup granulated sugar
1/4 teaspoon salt

To make the crust, melt the 1/2 stick of butter and combine it with the graham cracker crumbs, stirring together until uniform in texture.

Lightly grease a 9-inch springform pan and gently press the crumb mixture into it, going up the sides by about 1 inch. Scatter the marshmallows evenly over the crust and set aside.

Over the lowest possible heat, melt together the remaining butter and both chocolates. Stir occasionally until completely melted and smooth (about 20 minutes).

Set the oven rack at the upper middle level and preheat the oven to 375 degrees F.

Stir the vanilla into the cream and add to the chocolate mixture, beating at medium speed until thoroughly combined. Beat in the eggs, one at a time.

Stir together the flour, sugar and salt. At medium speed, beat this into the chocolate mixture in two or three batches to allow it to be thoroughly absorbed. Scrape down the sides of the bowl and beat again briefly.

Carefully pour filling over crust, making sure to completely cover marshmallows (you may need to smooth the top of the filling with a spatula). Bake on the upper middle rack at 375°F for 12 to 15 minutes – until the outer edge of the tart looks set but the inside still seems wobbly.

Remove from heat and allow to cool to room temperature before covering loosely with plastic and transferring to the fridge. Allow to chill at least 6 hours before cutting and serving. This keeps in the refrigerator, loosely covered, for several days. It is best served chilled.

Serves 12 to 16.

Shenandoah Apple Tart

Makes 12 servings

1/2 cup apple juice or water
3 large tart baking apples, peeled, cored and sliced
1 (18 ounce) roll refrigerated sugar cookie dough
1/4 cup granulated sugar
1 teaspoon ground cinnamon
2 tablespoons lemon juice
Reddi-Wip whipped cream or homemade whipped cream

In a large skillet, bring apple juice or water to boiling; add apples. Reduce heat. Cover and simmer about 3 minutes or until apples are just tender. With a slotted spoon, remove apple slices. Cool slightly.

Press cookie dough into a greased and floured 10 inch quiche dish or a 9 inch pie plate, pressing dough evenly onto the bottom and up the sides of the dish.

In a sm. bowl, combine sugar and cinnamon. Toss together apple slices, lemon juice and 2 T of the cinnamon sugar mixture. Arrange coated apple slices atop dough. Sprinkle with the remaining cinnamon sugar.

Bake at 375 degrees F for 30–40 minutes or until evenly browned and set. Cool slightly. Serve warm with a generous dollop of whipped cream.

Can be served cold and it is just as good.

Swirled Pumpkin Cream Cheese Tart

Almond Crust

1 cup graham cracker crumbs (20)
1/4 cup ground almonds
1/4 cup granulated sugar
1/4 cup butter or margarine, melted

Combine crumbs, nuts and granulated sugar in a small bowl. Stir in butter until all ingredients are moistened evenly. Press onto bottom and up side of 9-inch pie plate; chill while making filling.

Swirled Filling

8 ounces cream cheese, softened
2 eggs
1 cup solid pack pumpkin
1 1/2 teaspoons pumpkin pie spice

Beat cream cheese and sugar in large mixer bowl until smooth. Add eggs, one at a time, beating well after each addition. Remove 1/2 cup cream cheese batter. Stir pumpkin and pumpkin pie spice into remaining cream cheese batter in bowl; spoon into crust. Spoon reserved cream cheese batter over pumpkin batter in crust; swirl with spoon. Bake in a preheated 350 degrees F oven for 40 to 50 minutes or until knife inserted halfway between outside edge and center comes out clean. Cool on wire rack; chill until firm.

Tart Shells

3 cups all-purpose flour

9 ounces cream cheese, softened

1 1/4 cups butter or margarine, softened

Combine all ingredients; stir until blended. Shape dough into 72 balls; chill. Place in greased miniature muffin pans, shaping each ball into a shell.

To freeze, bake as directed; let cool. Place tarts in freezer container; cover and freeze up to 2 weeks.

To serve, let thaw.

Tequila Lime Tart

Crust

About 11 (4 3/4 x 2 1/4–inch) graham crackers

1/4 cup pine nuts

2 tablespoons granulated sugar

1 stick (1/2 cup) unsalted butter

Filling

1 (14 ounce) can sweetened condensed milk

4 large egg yolks

1/2 cup fresh lime juice

1/4 cup gold tequila

2 large egg whites

1 tablespoon granulated sugar

Special equipment: a 9 1/2– to 10–inch tart pan

(1 inch deep) with a removable bottom

Preheat oven to 325 degrees F.

Make crust: Into a food processor crumble graham crackers and finely grind enough to measure 1 1/2 cups. Transfer to a bowl. In food processor pulse pine nuts with sugar until finely ground. Melt butter and cool to lukewarm. Stir nut mixture and butter into crumbs and press evenly onto bottom and up side of tart pan.

Make filling: Squeeze enough juice from limes to measure 1/2 cup. In a large bowl whisk together lime juice, condensed milk, yolks, and tequila until just combined well. In another large bowl with an electric mixer beat whites with sugar until they hold soft peaks. Stir one fourth meringue into milk mixture to lighten and fold in remaining meringue gently but thoroughly. Spoon filling into crust. (If using a 9 1/2–inch tart pan, filling will be mounded and look as if it will overflow, but don't worry, it won't.) Bake tart until edges of filling are puffed but not browned and center seems almost set when gently shaken, 25 to 30 minutes.

Cool tart completely on a rack. Chill tart, loosely covered, until cold, about 2 hours, and up to 1 day. Serve tart in wedges with dollops of whipped cream. Garnish with lime slices.

Serves 6 to 8.

Tiny Lemon Tarts

Pastry

3/4 cup butter, softened
1 1/2 cups flour, sifted
6 tablespoons confectioners' sugar
1/2 teaspoon vanilla extract

Preheat oven to 350 degrees F.

Cream butter with flour and confectioners' sugar. Mix until well blended. Add the vanilla extract and again blend thoroughly. Divide dough evenly between 36 miniature muffin tins. With fingers, smooth and press the dough into place on the bottom and sides of muffin tins to form shells – just to edge of tin, not letting any dough extend beyond top of the tin. Place in freezer for 15 minutes.

Remove from freezer and put 1 tablespoon of cleaned pinto beans in each tin. This will keep dough from shrinking. Place tins in oven and bake for 12 to 15 minutes. Remove from oven and carefully remove beans from crusts.

Reduce oven temperature to 325 degrees F.

Fill each shell gradually until all lemon filling is used. Return to oven and bake for another 12 to 15 minutes or until just firm. Remove from oven and place in a draft-free area. Cool.

Carefully remove shells from tin, loosening edges with thin knife. Place shells on cooling racks. When completely cool, frost tops with pastry brush.

Filling

3 eggs, slightly beaten
1 1/2 cups granulated sugar
2 tablespoons flour
1/2 teaspoon baking powder
1/4 cup lemon juice
1 1/2 teaspoons lemon rind

To the slightly beaten eggs, add the sugar, flour, and baking powder. Blend well with spatula. Add the lemon juice and lemon rind, and continue to blend only with a spatula until well combined.

Frosting

2/3 cup confectioners' sugar
2 tablespoons lemon juice

Blend the confectioners' sugar with the lemon juice until smooth.

Wild Plum Tarts

1/2 cup butter, softened
3 ounces cream cheese, softened
3/4 teaspoon grated orange rind
3/4 teaspoon grated lemon rind
1 cup sifted flour
1 1/2 cups finely chopped pecans
1/2 pint wild plum jelly

Beat butter and cream cheese until smooth. Add orange and lemon rinds. Add flour slowly until well blended. Refrigerate for 1 hour.

Pinch dough into small balls. Place balls in miniature muffin tins and press dough into each to form shells. Place some nuts in bottom of each shell. Add about 1 teaspoon plum jelly to each and top with more nuts. Bake in preheated 400 degree F oven until dough is golden brown. Cool before removing from tins.

Makes 2 1/2 to 3 dozen.

Bean Pie

3 (16 ounce) cans any colored bean, drained and mashed
3 large eggs
1/4 cup melted unsalted butter
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1 tablespoon fresh lemon (or orange) juice
1 cup evaporated milk
1 cup firmly packed brown sugar
1 unbaked 9-inch pie shell

Preheat oven to 450 degrees F.

Combine all ingredients except pie shell and stir to blend. When well combined, pour into pie shell.

Place in preheated oven and bake for 15 minutes. Lower heat to 350 degrees F and bake an additional 30 minutes, or until center is set.

To serve, add a dollop of freshly whipped cream to each slice.

Caramelized Onion Risotto Pie

2 Vidalia or Walla Walla onions
2 tablespoons butter
2 cloves garlic minced
1/4 teaspoon each salt and white pepper
2 tablespoons granulated sugar
1/4 cup sherry
1 teaspoon Worcestershire sauce
1/2 pound asparagus cut into 1-inch pieces or
1 1/2 cups frozen peas, thawed
1 cup arborio rice
1/2 cup white wine
2 1/2 cups warm chicken or vegetable broth
1 cup freshly grated parmesan cheese
2 tablespoons chopped fresh thyme or 2 teaspoons dried
1/2 teaspoon each salt and white pepper
2 beaten eggs
1 tablespoon parsley

Peel onions, cut into quarters and slice thinly. In large heavy skillet over medium low heat melt butter. Add onions, garlic, salt and pepper and cook stirring often for about 10 minutes or until translucent. Increase heat to medium high and cook, stirring often for 4 minutes or until onions are browned. Sprinkle with sugar, cook, stirring often for 6–8 minutes or until caramelized. Stir in sherry and Worcestershire sauce. Set aside.

Cook asparagus for 3 minutes—just to bright green. Drain and plunge into ice water, drain and pat dry. Add to onions in skillet and cook over medium heat. Stir in rice, cook, and stir constantly for 2 minutes. Add wine and cook, stirring constantly until wine is absorbed. Now start to add stock—1 cup at a time making sure each time it is absorbed completely. When stock is absorbed and rice is tender firm stir in cheese, thyme salt and pepper. Stir in eggs and spoon into a buttered 9-inch pie plate. Bake at 350 degrees F for 30 minutes and top is golden brown.

Makes 8 servings.

Corn and Chile Pie

Vegetable oil
6 or 7 (5-inch) corn tortillas
1 onion, chopped
1 (4 ounce) can diced green chiles or 1 or 2
jalapeño chiles, stemmed, seeded and chopped
1 1/2 cup corn kernels, fresh or frozen
2 cups shredded Monterey jack cheese
4 eggs, beaten
1 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 350 degrees F. Coat a small skillet with oil and place over low heat.

Briefly fry tortillas just to soften. Arrange tortillas in 9- or 10-inch pie plate, overlapping to cover bottom and overhang the edges about 1 1/2 inches.

Heat 2 tablespoons of oil in a large skillet over medium-high heat. Sauté onion until soft. Stir in chiles and corn kernels and sauté about 1 minute longer.

Transfer mixture to lined pie plate. Sprinkle cheese over the top of the onion and corn mixture.

In a bowl, beat together eggs, milk, salt and pepper. Pour over filling. Bake about 45 minutes, or until almost set in the center. Cool 10 minutes before serving.

Serves 8.

Hash Brown Pie

Serves 6.

1/4 cup vegetable oil
2 pounds (about 3 large) russet potatoes, peeled and grated
1 small to medium onion, finely diced
3/4 teaspoon salt
3/4 teaspoon freshly ground black pepper or more to taste
1 cup crème fraîche
1/2 cup half-and-half
3 large eggs
1 to 2 tablespoons minced fresh chives
1/4 teaspoon dry mustard
1 cup grated pepper jack or sharp Cheddar cheese (about 1/4 pound)
Paprika

Preheat oven to 375 degrees F.

Warm oil in a heavy, ovenproof 8- to 9-inch skillet over medium heat. Add potatoes and onion, stir to coat with oil, sprinkle in at least 1/2 teaspoon each salt and pepper, and pat mixture down. Par-cook potatoes, scraping up and patting back down several times, until golden, somewhat sticky, crispy in spots, and reduced in volume by about half, about 15 minutes. Remove from heat. Press potato mixture down around bottom and up edge of skillet to form a crust about 1 1/2 inches high. A spoon helps in shaping it evenly.

Whisk together crème fraîche, half-and-half, eggs, chives, dry mustard and 1/4 teaspoon each of salt and pepper.

Sprinkle cheese into potato crust, then pour crème fraîche mixture over cheese. Dust with paprika. Bake 25 to 35 minutes, until puffed and lightly browned and a small thin knife inserted in center comes out clean. Let sit at least 10 minutes to firm a bit before slicing. Cut into wedges and serve.

Italian Zucchini Crescent Pie

Yield: 6 to 8 servings

3 tablespoons butter or margarine
4 cups thinly sliced zucchini
1 cup chopped onion
1/2 cup chopped fresh parsley or 2 tablespoons dried
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
2 eggs, beaten
8 ounces (2 cups) mozzarella cheese, shredded
1 (8 ounce) can crescent dinner rolls
2 teaspoons prepared mustard

Preheat the oven to 375 degrees F.

In a large skillet, melt the margarine over medium heat. Add the zucchini and onion and sauté until the onion is golden, about 10 minutes. Remove from the heat. Stir in the parsley, salt, pepper, garlic powder, basil, and oregano. Combine the eggs and mozzarella and stir into the zucchini mixture.

Place the crescent rolls in an ungreased 10-inch pie plate. Press over the bottom and up the sides to form a crust. Spread the crust with the mustard. Pour the vegetable mixture into the crust. Bake for 18 to 20 minutes or until the center is set. If the crust begins to brown before the center is set, cover with aluminum foil. Let stand for 10 minutes before serving.

Jicama Pie

1 (1/2 pound) jicama, peeled and shredded
1/2 cup sherry
1/2 cup water
3/4 cup plus 2 teaspoons granulated sugar, divided
6 tablespoons flour
1/4 teaspoon salt
3 egg yolks
2 cups milk, divided
1 cinnamon stick
2 1/2 teaspoons butter, divided
1 (9-inch) pie shell, baked and cooled
1/4 teaspoon ground cinnamon

Combine first three ingredients in small saucepan. Bring to boil; reduce heat. Cover and boil gently 45 minutes or until most of liquid has evaporated. Drain well; set aside.

Mix 3/4 cup sugar, flour and salt in saucepan. Beat yolks and 1 cup milk in small bowl. Stir into sugar mixture. Add remaining 1 cup milk and cinnamon stick. Stir over medium heat until mixture boils and becomes very thick. Discard cinnamon stick. Add jicama mixture to milk mixture. Cook and stir 1 or 2 minutes longer, until mixture is very thick. Stir in 1 1/2 teaspoons butter. Put mixture into pie shell. Sprinkle with cinnamon and remaining 2 teaspoons sugar. Cut remaining 1 tablespoon butter into small pieces and place over filling. Broil pie 3 inches from heat 3 to 4 minutes, or until butter and sugar are melted and bubbly. Watch carefully and do not let crust burn. Cool pie slightly.

Serve warm or at room temperature.

Pinto Bean Pie

1/2 cup granulated sugar
1 cup brown sugar, packed
2 eggs, beaten
1/2 cup butter
1 heaping cup mashed, cooked pinto beans
1 unbaked 9-inch pie shell
Whipped topping or ice cream

Beat until creamy the granulated sugar, brown sugar, eggs and butter. Add pinto beans; blend well. Pour into unbaked pie shell and bake at 375 degrees F for 20 minutes.

Reduce heat to 350 degrees F and bake an additional 25 minutes or until knife inserted in center comes out clean.

Serve with whipped topping or a scoop of ice cream.

Pizza Rice Pie

2 2/3 cups cooked rice
1/3 cup minced onion
2 eggs, beaten
2 tablespoons melted butter
1 (8 ounce) can tomato sauce
1/4 teaspoon oregano
1/4 teaspoon basil
1 cup shredded mozzarella cheese
Pepperoni, sliced
1/2 cup sliced stuffed olives

Mix together rice, onion, eggs, and melted butter. Line a 12–inch pizza pan with rice mixture and bake 12 minutes at 350 degrees F, or until set.

Spread tomato sauce with cheese over rice crust. Sprinkle with spices and cheese. Top with pepperoni and olives. Bake at 350 degrees F for 20 to 25 minutes.

After removing from oven, allow to stand a few minutes before serving.

Yellow Squash Pie

2 cups yellow squash, cooked and drained well
4 whole eggs, lightly blended
1 cup granulated sugar
4 tablespoons lemon extract
9-inch pie plate

Lightly butter the pie plate.

Cook enough yellow squash to equal 2 full cups cooked and drained.

In mixing bowl, put squash, eggs and sugar; stir. Do not beat. Add lemon extract. Pour into prepared pie plate. Bake approximately 40 minutes at 350 degrees F or until pie is of custard consistency. Cool.

Serve cold. Tastes like lemon custard.

Zucchini Pie

4 cup thinly sliced zucchini
1 cup thinly sliced onion
1/4 cup butter
2 tablespoons parsley flakes
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon basil
1/4 teaspoon oregano
2 eggs
2 cups shredded cheese

Sauté zucchini and onion in butter. Add herbs and mix well. Spread in pie plate. Mix together eggs and cheese. Pour over zucchini. Bake 15–20 minutes at 350 degrees F or until set.